

Mrs. Ida. Tobias

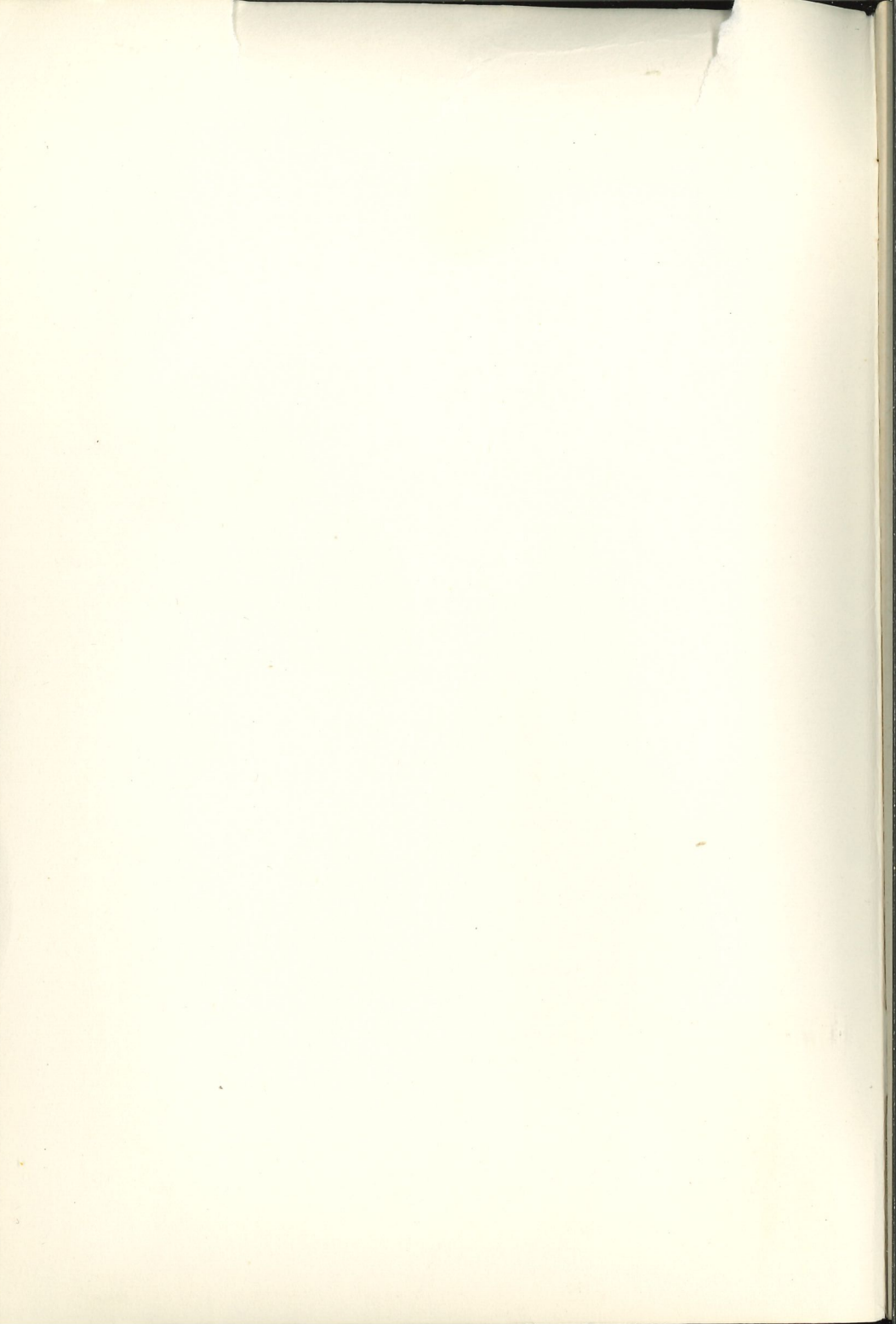
49 Pfeffermüsse Alice

Christmas Cook Book

1955

641.5
CHR





L-05

CHRISTMAS COOK BOOK

1 9 5 5

MCLEAN COUNTY HISTORICAL SOCIETY
200 NO. MAIN ST., BLOOMINGTON, IL 61701
TEL: 309/827-0428 FAX: 309/827-0100

MCLEAN COUNTY HISTORICAL SOCIETY



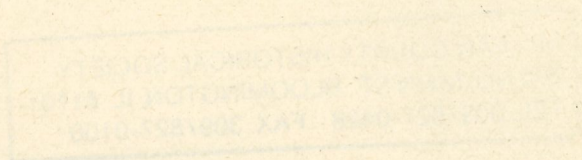
A65900 159412

MCLEAN COUNTY HOME BUREAU

CHRISTMAS

COOK BOOK

1955



WELSH COUNTY HOME BUREAU

Beverages

HOLIDAY TEA PUNCH

- | | |
|-----------------------------|-------------------------------|
| 2 qt. freshly boiling water | ½ c chopped fresh mint leaves |
| 3 T tea | |
| Sugar | 1 qt. Lemon Ice |
| 1 pt. pitted sweet cherries | Orange slices |
| | Lemon slices |

Pour water over tea; cover. Let stand 5 minutes; strain. Sweeten slightly with sugar. Add cherries and mint. Cover; chill several hours. Pour over ice in punch bowl; add lemon ice. Garnish with orange and lemon. Serves 25.

Selected

LEMON ICE

- | | |
|------------------------|------------------------|
| 1 t unflavored gelatin | 1 c sugar |
| 2 T cold water | 1½ t grated lemon rind |
| 2 c water | ⅓ c lemon juice |
| ⅓ t salt | |

Soft gelatin in cold water. Combine remaining water and sugar; boil 2 minutes. Add lemon rind and gelatin; stir until gelatin is dissolved. Cool; combine with lemon juice and salt. Strain. Pour into freezing tray of refrigerator set at coldest point. Freeze to mush. Place in chilled bowl. Beat with rotary beater until smooth. Return to tray. Freeze firm, stirring several times. Serves 4.

Selected

FRENCH CHOCOLATE

- | | |
|-----------------------------|---------------------|
| 2½ squares bitter chocolate | 1 t vanilla |
| ⅓ c water | 1 c whipping cream, |
| ⅓ t salt | whipped |
| ⅔-¾ c sugar | 4 c milk, heated |

Cook the chocolate with water until thick. Keep stirring to prevent sticking. Add sugar and salt. (Better use the $\frac{3}{4}$ cup until you know how sweet you like your chocolate.) Let boil up once; remove from fire; *cool*. Fold chocolate into whipped cream. Yield about $2\frac{1}{2}$ cups of sauce. Place a generous spoonful of sauce in serving cup. Add hot milk to fill cup. Stir until mixed. This sauce may be stored in the refrigerator and used as desired.

Selected

EGGNOG SUPREME

6 T sugar

3 c cream or milk

6 egg yolks, beaten

6 egg whites, beaten

3 c ginger ale

Combine sugar, cream, and egg yolks; fold in egg whites. Add ginger ale; mix. Serve cold. Serves 6-8.

Selected

ORANGE EGGNOG

6 egg yolks, beaten

$1\frac{1}{2}$ c orange juice

$\frac{1}{4}$ c sugar

6 egg whites, beaten

3 to 4 c milk

Orange rind, grated

Combine egg yolk, orange juice, and 1 teaspoon sugar; beat. Combine egg white and remaining sugar; beat. Fold most of egg white mixture into egg yolk mixture. Pour into tall glasses. Add milk to fill glass. Top with remaining white and orange rind.

Selected

MULLED CIDER

4 c sweet cider

8 whole cloves

1 t whole allspice

1 T stick cinnamon,
broken

Place ingredients in sauce pan and heat slowly to boiling. Strain. Serve hot. Serves 6.

Selected

Breads

APPLE COFFEE CAKE

$\frac{3}{4}$ c milk	$\frac{1}{3}$ c sugar
1 cake yeast	$\frac{1}{4}$ c shortening, melted
2 T lukewarm water	2 eggs
$2\frac{1}{4}$ c flour	$\frac{1}{2}$ t salt

Topping: Sliced apples, sugar, cinnamon, butter

Scald milk and cool to lukewarm. Dissolve yeast in water and add to milk. Add $1\frac{1}{4}$ c flour. Let rise 30 minutes. Then beat. Add sugar, shortening, eggs, salt, and 1 c flour. Beat well and let rise until doubled. Beat down and pour into greased 8-inch or 9-inch square pan. Let rise until doubled. Arrange sliced apples, cinnamon, sugar, and butter on top. Let rise 15 minutes. Bake 25-30 minutes at 350° F. (Servings: Nine 3-inch squares). This is a traditional German food.

Mrs. Wilbert J. Donovan, Danvers Unit

APPLESAUCE NUT BREAD

2 c all-purpose flour	$\frac{1}{2}$ t cinnamon
$\frac{2}{3}$ c sugar	1 c nut meats
2 t baking powder	1 egg, well beaten
1 t salt	1 c applesauce
1 t soda	2 T melted fat

Sift together all dry ingredients. Combine with the nuts, eggs, applesauce and shortening. Pour into a well greased standard size loaf pan. Bake 1 hour at 350° F.

Mrs. Edith Trimble, Bellflower Unit

BRAIDED FRUIT LOAF

1/2 c milk, scalded	1 c raisins
1/4 c sugar	1/4 c warm water
3/4 t salt	1 package of dry yeast
3 T shortening	3 c flour
2 beaten eggs	Frosting:
2 t lemon rind, grated	1 c confectioners sugar
1 3-oz. can mixed fruits and peels	2 T hot milk
	1/4 t vanilla

Dissolve yeast in 1/4 c warm water. Combine milk, sugar, salt and shortening. Cool to lukewarm. Stir into the yeast mixture. Add the eggs and 1/2 of the flour, lemon rind, fruit, peels and raisins. Add remaining flour. Mix and knead well. Let rise until light—about 1 hour. Then cut into three parts on floured board. Roll each part into a rope 15 inches long. Place two of these on a greased cookie sheet forming an X. Place the third rope on top and braid both ways from the center. Let rise until doubled in bulk. Bake 20 minutes at 400° F. Frost. This will serve twenty.

Mrs. Walter H. Kaufman, Money Creek Unit

CHERRY NUT BREAD

2 1/2 c sifted enriched flour	1/2 c milk
1 c sugar	1/4 c maraschino juice
2 t baking powder	3/4 c walnuts, chopped
1/2 t salt	12 maraschino cherries, chopped
1/2 c shortening	
2 eggs, beaten	

Sift dry ingredients together and cut in shortening. Add beaten eggs and liquids. Mix lightly. Fold in nuts and cherries and pour into two greased 4 x 8 x 2 inch loaf pans or one 9 x 5 x 3 inch loaf pan. Bake at 350° F. for 40 minutes for small loaf or 50-60 minutes for large loaf.

Mrs. Roy Mauck, Hudson Unit

CHRISTMAS BREAD

2 c milk, scalded	2 large or 3 small beaten
½ c butter or other shorten- ing	eggs
⅔ c sugar	8 c flour
2 t salt	1 c white raisins
1 t cinnamon	1 c chopped mixed can- died fruits
2 pkgs. yeast	1 c pecan meats
¼ c lukewarm water	

Combine milk, butter, sugar, salt and spice. Cool to lukewarm. Add yeast softened in lukewarm water. Add eggs. Mix well. Add 4 cups flour and beat well. Add fruit and nuts. Add remaining 4 cups flour. Let rise to double in bulk. Punch down and knead lightly. Form in two round loaves. Let rise until doubled in bulk. Bake 45-50 minutes at 350° F. While warm brush with butter.

Smaller loaves make nice gifts at any holiday time.

Mrs. Ruth L. Denzer, Dry Grove Unit

CRANBERRY BREAD

2 c flour	2 T melted butter
1 c sugar	2 T hot water
½ t salt	⅔ c cranberries cut in fourths
1½ t baking powder	½ c nut meats, chopped
½ t soda	1 egg
½ c orange juice	
½ t grated orange rind	

Cream sugar and butter. Add egg. Beat well. Add soda, dissolved in hot water, orange rind and juice to mixture. Sift together dry ingredients and add to mixture. Fold in nuts and cranberries. Bake in loaf pan 1 hour 10 minutes at 325° F. When baked brush top with butter.

Mrs. Lee Henderson, Allin Unit

CRANBERRY NUT BREAD

1 egg, beaten	½ t baking powder
1 c sugar	½ t soda
2 T melted butter	2 c flour, sifted
½ c orange juice	½ c nuts
2 T hot water	1½ c raw cranberries, cut in half

Mix ingredients in order given. Mix lightly. Bake in greased loaf pan 325° F. for 1 hour 10 minutes. Brush with butter. Wrap in waxed paper. Place in refrigerator while hot to steam. Slice 6 or more hours after baking. Yields 16 medium slices.

Mrs. Joseph W. Pfeifer, Dale Unit

HOLIDAY BREAD

1 c cranberries	3 t baking powder
¼ c sugar	2 eggs, beaten
3 c sifted all-purpose flour	1 c milk
1 t salt	2 T melted butter
¾ c sugar	½ c chopped walnuts

Grind raw cranberries and combine with ¼ c sugar. Sift together the flour, salt, ¾ c sugar and baking powder. Mix eggs, milk, melted butter and add to dry ingredients and stir until just mixed. Add cranberries and sugar and nuts, stirring lightly. Bake in a 5 x 9 inch greased pan for 70 minutes at 350° F. If desired store in a container in a cool place for a few days to improve flavor.

Mrs. Edwin B. Streid, Chenoa Unit

NUT BREAD

3 c flour	½ c red cherries, chopped
4 t baking powder	1½ c milk
1¼ t salt	⅓ c melted shortening
⅓ c sugar	1 c chopped nut meats
1 egg, well beaten	½ lb. pitted dates, chopped

Sift dry ingredients. Add nuts, dates, and cherries. Add beaten egg, milk and melted shortening to dry ingredients and mix. Turn into greased loaf pan and bake at 375° F. 1 hour 15 minutes. Serves 12.

Mrs. Fannie Brenneman, White Oak Unit

SWEDISH LIMPA BREAD

5 c milk or equal parts of milk and water	1 T salt
½ c molasses	2 c dark rye flour
½ c sugar	White flour to make a stiff dough
3 T lard (melted)	1 cake or compressed yeast in ¼ c luke- warm water
1 T caraway seed or 1 T grated orange peel	

Dissolve yeast in lukewarm water. Add all other ingredients but white flour. Beat very well. (I use my mixer this far.) Add white flour to make a stiff dough and knead well. Let rise until doubled in bulk. Then make into loaves and put in greased pans to rise until again doubled in bulk. Bake at 300° F. for 60 minutes. Yields: 4 or 5 loaves. This is a special Swedish Christmas bread and especially good with cheese spreads.

Mrs. Harry G. Johnson, Normal Unit

SUGARPLUM TREES

1 c milk, scalded	1 t grated lemon peel
¼ c shortening	2 cakes compressed or dry yeast
½ c sugar	¼ c lukewarm water
2 t salt	2 well-beaten eggs
4¾ c flour	

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Stir in 2 c flour and lemon peel; beat until smooth. Add yeast dissolved in water. Add eggs; mix well. Add the rest of the flour; mix to a soft dough. Knead on lightly floured surface about 6 or 8 minutes, until smooth and elastic. Place in a greased bowl; cover and let rise until doubled. Punch down and shape as follows: Divide dough into 4 parts. Divide each of the four parts into 4 parts. Roll each part into a long strand, ½ inch thick. Brush with melted butter. On a piece of waxed

paper, mix $\frac{1}{8}$ c sugar and 2 teaspoons grated orange peel. Spread evenly and roll each long strand in mixture. Twist each strand; then pinch the four together to make one long strand. On a greased baking sheet, draw a triangular outline of a tree, 8 inches tall and 6 inches at base. Starting at tip of tree, swirl dough back and forth making a tree. Twist a small piece of dough to make a 2-inch trunk. Let rise until doubled. Bake at 350° F. for 25 minutes. Yields: 4 trees.

Mrs. John O'Neill, Blue Mound Unit

CHRISTMAS TEA RING

2 c flour	$\frac{1}{2}$ c brown sugar
3 t baking powder	2 t cinnamon
1 t salt	$\frac{1}{2}$ lb. or 1 lb. dates, cut in fourths
$\frac{1}{4}$ c shortening	Chopped nutmeats
$\frac{3}{4}$ c milk	
2 T butter or oleomargarine	

Sift together dry ingredients. Cut in shortening and milk. Knead lightly on floured board. Roll into rectangle $\frac{1}{2}$ inch thick. Spread with other ingredients and roll as for jelly roll. Place sealed edge down and shape into ring on greased cookie sheet. With scissors make cuts $\frac{2}{3}$ of way through ring at 1 inch intervals. Turn each section slightly on its side. Bake at 375° F. for 25 minutes or until just golden brown. Drizzle thin powdered sugar icing over the top while still warm.

Mrs. Ruric Hefner, Lexington Unit

CHRISTMAS COFFEE CAKE

$1\frac{1}{2}$ c flour	1 t vanilla
$\frac{3}{4}$ c sugar	Filling:
3 t baking powder	$\frac{1}{2}$ c brown sugar
$\frac{1}{4}$ t salt	2 T flour
$\frac{1}{4}$ c shortening	1 t cinnamon
1 egg	2 T butter
$\frac{1}{2}$ c milk	

Sift together dry ingredients and cut in shortening. Add egg, milk and vanilla. Spread $\frac{1}{2}$ cake batter in pan. Spread with $\frac{1}{2}$ of filling. Add remaining batter and filling on top. Bake 30 minutes at 350° F. Serves 10.

Mrs. Harry Bower, Dale Unit

SWEET DOUGHNUTS (Fileses or Mallassadas)
Portuguese

2 sticks cinnamon	$\frac{1}{2}$ t salt
$\frac{1}{2}$ c milk	$\frac{1}{4}$ c butter
1 cake compressed yeast	$2\frac{3}{4}$ c flour
2 T lukewarm water	3 eggs
$1\frac{1}{4}$ c sugar	2 lbs. fat or salad oil
$\frac{1}{2}$ c strained honey	

Heat cinnamon in milk. When at boiling point, remove from heat. Allow to cool to lukewarm. Remove the cinnamon sticks. Moisten the yeast with the water. Add yeast, salt, sugar and melted butter to the warm cinnamon milk. Stir in part of flour beating vigorously to prevent lumps. Add beaten eggs and the remainder of flour to form a soft dough. Cover and place dough in a warm place for 2 or 3 hours or until doubled in bulk. Drop by tablespoons into deep fat heated to 350° F. Fry until evenly browned. Remove and drain on unglazed paper. Roll the Fileses in honey and sugar and serve. Yields: 24 doughnuts. These are usually served on Shreve Tuesday. In Portugal Shreve Tuesday is the day before Ash Wednesday and is the day for confessions.

Mrs. Lola W. Horn, Mt. Hope Unit

Cakes

APPLESAUCE FRUIT CAKE

1 c butter	1½ t soda
1½ c sugar	1 c chopped raisins
2 t cinnamon	½ c chopped dates
1 t cloves	½ c chopped currants or figs
1 t allspice	2 eggs
3 c sifted flour	½ c chopped mixed fruit
2 c applesauce	½ c chopped nuts
½ t salt	

Cream butter and sugar gradually with spices, creaming until light. Sift flour, salt and soda together. Dredge fruit and nuts in ½ c of the flour. Beat eggs until light and add alternately with the remaining flour, stirring until well blended. Stir in dredged fruit and nuts and the applesauce. Bake in a greased tube pan at 325° F. 1½ hours.

Mrs. Loren Forrest, Bellflower Unit

BRAZIL NUT SENSATION (Fruit Cake)

¾ c sifted all-purpose flour	1 c pitted dates
¾ c sugar	1 c drained maraschino cherries
½ t baking powder	3 eggs
½ t salt	1 t vanilla
3 c Brazil nuts	

Sift together flour, sugar, baking powder and salt. In large bowl, place nuts, dates and cherries. Sift flour mixture over these. Mix with hands until nuts and fruits are well coated. Beat eggs until foamy. Add vanilla. Stir into nut mixture until well mixed. Spread evenly in wax paper lined 9 x 5 x 5 inch pan. Bake at 300° F. for 1 hour 45 minutes. Yield: 15 to 18 servings.

Mrs. Herman C. Schneider, Hudson Unit

CHRISTMAS FRUIT CAKE

2 c brown sugar	1/2 t allspice
2/3 c shortening	1 t salt
2 c water	4 c flour
2 c raisins	2 t soda
2 c currants	2 t baking powder
2 t cinnamon	1 1/2 c chopped nut meats
1 t cloves	2 small cans or 1 large
1 t nutmeg	can of mixed dried
	fruit

Mix together sugar, shortening, water, fruits and spices and cook for 3 minutes. Cool and add flour sifted with soda and baking powder, nut meats and dried fruits. Mix thoroughly. Place in well greased loaf pan 14 x 10 inch. Bake at 325-370° F. for 45 minutes. Mellow about 1 month before using. Keep indefinitely.

Mrs. Norman E. Pickett, Martin-Lawndale Unit

CANADA FRUIT CAKE

2 1/2 c sugar	1/2 c orange or lemon peel-
1 c butter	ings (finely cut)
1/2 c buttermilk	4 eggs
1 c raisins	2 1/2 c flour
1 c currants	1 t vanilla
1 t soda	

Cream sugar and butter. Add eggs, milk and vanilla. Combine with fruits which have been dredged with the flour. Bake at 325-375° F. for 45 minutes.

Mrs. Phinas J. Yoder, Dry Grove Unit

CHRISTMAS FRUIT CAKE

1½ c butter	½ lb. citron (cut fine)
1 lb. brown sugar	½ lb. candied fruit
1 c granulated sugar	1 t nutmeg
2 lb. seedless raisins	1 t cloves
1 lb. white raisins	1 t cinnamon
1 lb. seeded raisins	4 c flour
1 lb. currants	1 t soda
1 c unsweetened currant	2 t baking powder
juice or sweet cider,	½ t salt
grape or cherry juice	½ c nuts
8 eggs	

Cream butter and sugar well. Add beaten eggs. Add sifted dry ingredients with fruit juices. Then add fruit and nuts. Bake at 250° F. for 3 hours. Yield: 4 two-pound loaves.

Mrs. C. E. Cordes, Dale Unit

EASY AND INEXPENSIVE FRUIT CAKE

2 c finely chopped apples	1 t nutmeg
1 lb. raisins	½ t cloves
1 lb. dates	3 eggs, beaten
⅔ c shortening	1 c sour milk
1 c sugar	1 heaping t soda
1 c molasses	2⅔ c flour
1 t salt	1 c nuts
2 t cinnamon	

Mix first 10 ingredients together. Let stand at room temperature three days, sift flour and soda together. Add nuts to flour mixture. Add to first mixture along with milk and eggs. Grease and flour pans. Bake at 350° F. for 50 minutes. Yield: 2 loaves 9 x 5 x 3 inches.

Mrs. James Thompson, Dale Unit

EGGLESS, BUTTERLESS, MILKLESS CAKE—INEXPENSIVE FRUIT CAKE

1¼ c water	1 t salt
1 c brown sugar	1 t soda
⅓ c lard	2 t water
2½ t cinnamon	2 c sifted flour
2 c raisins, prunes, dates, figs or any combination thereof	1 t baking powder
	½ c nuts

Mix the water, sugar, shortening, cinnamon and dried fruits in a sauce pan. Boil 3 minutes. Cool and add mixture of salt, soda and 2 t water. Add flour, baking powder and nuts. Pour into greased and floured 9 inch square pan. Bake at 325° F. for 60 minutes. This cake keeps well. Serve plain with whipped cream or with sauce. Serves 12-16.

Mrs. Frank D. Becker, Dale Unit

FESTIVE FRUIT CAKE

4 doz. 2½ inch graham crackers, rolled	⅓ c finely chopped candied pineapple
¼ t cinnamon	2 T finely chopped orange peel
¼ t nutmeg	⅓ c finely chopped cherries
⅛ t cloves	½ c evaporated milk
½ c dates, cut fine	16 marshmallows, finely cut
1 c raisins, dark and light	
3 T orange juice	
¾ c walnuts, broken	

Place juice in bowl. Add other ingredients and mix with spoon, then with hands until crumbs are moistened. Line the pan, bottom and sides with waxed paper. Press firmly into pan. Decorate with additional fruit and nuts. Cover tightly. Chill 2 days before slicing. Keep in cool place. Makes one 2¼ lb. fruit cake.

Mrs. Henry Rettke, Dale Unit

FRUIT CAKE

½ lb. raisins	1 c cherry jelly
1 lb. dates, chopped	5 eggs
2 lb. candied fruit	1 c pineapple juice
½ lb. chopped pecans	4 c all-purpose flour
1½ c brown sugar	1 t soda
1 c butter	1 t cinnamon
¾ lb. halved maraschino cherries	¼ t allspice
	¼ t cloves

Prepare fruit and nuts, sprinkle with 1 c flour. Measure remaining ingredients and sift the remaining flour with spices and soda. Cream butter well, add the sugar and cream until fluffy. Add the jelly. Stir in well-beaten eggs. Add liquid alternately with dry ingredients sifted together. Add the fruit. Beat well. Pour in well greased and floured pans. Decorate top with candied cherries and nuts. Bake 225° F. for 3 hours. Yield: Two large fruit cakes.

Mrs. W. M. Thomas, Allin Unit

FRUIT CAKE CUPCAKES

1 c salad oil	1 c pineapple, apple or orange juice
1½ c brown sugar	1 c candied citron
4 eggs	1 c candied pineapple
3 c sifted all-purpose flour	1½ c candied cherries
1 t baking powder	1 c seeded raisins
2 t salt	1 c chopped figs
2 t cinnamon	3 c coarsely chopped nuts
2 t allspice	
1 t cloves	

Combine oil and sugar, beat vigorously with spoon or electric mixer for 2 minutes. Sift 2 cups of flour with baking powder, salt and spices. Stir into the oil mixture alternately with the fruit juice which is boiling hot. Let cool until lukewarm (about ½ hour). Add the eggs and beat well.

Mix the other cup of flour with the fruits and nuts. Pour the batter over the fruit, mixing thoroughly. Pour into 24 paper baking cups set in medium sized muffin pans. Place a pan of water on the lower

oven rack while baking. Let cakes stand 15 minutes before removing from pans. Cool thoroughly without removing paper. Glaze and decorate with candied fruit and nuts. Will keep a long time and remain moist. Bake 275° F. for 1 hour.

Mrs. Kermit Giertz, Bellflower Unit

FRUIT CAKE

- | | |
|-------------------------|------------------------------------|
| 1 c butter | $\frac{3}{4}$ lb. candied cherries |
| 1 c sugar | 4 c pecans |
| 5 eggs | 1 t lemon extract |
| 2 c flour | 1 t vanilla extract |
| 1 lb. candied pineapple | |

Cream butter and sugar. Add eggs, one at a time. Add vanilla and lemon extract. Mix flour and fruit and pour first mixture over floured fruit. Bake 1 hour at 375° F. For Christmas color use red and green pineapple and cherries for color.

Mrs. Dexter Hill, Normal Unit

FRUIT CAKE (With Gum Drops)

- | | |
|------------------------------|---|
| 2 c sugar | 3 c apples, ground with
skins and juices |
| 1 c butter | 2 c fruit gum drops (cut) |
| 4 c flour | 2 c chopped nuts |
| 4 t soda | $\frac{1}{8}$ t salt |
| 2 t cinnamon | 1 c candied pineapple
and cherries |
| 2 c stewed raisins (drained) | |

Prepare fruit. Cream sugar with butter. Sift together dry ingredients (save some to sift over fruit and nuts). Stir into creamed mixture and work until crumbly. Add apples, fruit gum drops, nuts and juice. Line pans with greased, heavy brown paper. Bake 325° F. until toothpick comes out clean—about 1 hour for coffee cans. Yield: 2 cakes.

Mrs. Robert C. Rengel, Dry Grove Unit

UNBAKED FRUIT CAKE

9 c bran flakes	$\frac{3}{4}$ c brown sugar, firmly packed
$1\frac{1}{2}$ c cooked, chopped prunes	1 t salt
$\frac{3}{4}$ c chopped dates	$\frac{1}{2}$ t ginger
$\frac{3}{4}$ c chopped raisins	$\frac{1}{2}$ t cinnamon
$\frac{3}{4}$ c chopped walnuts	$\frac{1}{2}$ t nutmeg
$1\frac{1}{2}$ t grated orange rind	$\frac{1}{2}$ c orange juice
$1\frac{1}{2}$ t grated lemon rind	

Roll bran flakes to make 3 c fine crumbs. Combine all ingredients and mix thoroughly. Line 8-inch square pan with waxed paper. Press into pan and smooth top. Cover with thicknesses of waxed paper and place in refrigerator several days. Storage improves flavor of cake. Serve with whipped cream, if desired.

Mrs. C. R. McCue, Dale Unit

UNBAKED FRUIT CAKE

1 lb. marshmallows	1 lb. seedless raisins
$\frac{1}{2}$ c milk	1 lb. chopped nutmeats
2 T orange or pineapple juice	1 lb. graham crackers crushed to fine crumbs
1 lb. mixed glazed fruit, sliced or cubed	

Combine marshmallows and milk and heat until melted in top of double boiler. Stir in fruit juice. Combine dry ingredients, and pour marshmallows over it. Mix well. Line loaf pan with wax paper. Pack cake mixture in pan firmly. Candied red cherries may be added and also used for decorating the top.

Mrs. Lloyd Singley, Dry Grove Unit

SARAH'S DON'T BAKE FRUIT CAKE

1¼ lb. candied fruit mix	½ lb. oleomargarine
½ lb. chopped dates	1¼ lb. graham crackers, rolled
¾ lb. raisins	½ t cinnamon
½ lb. cooked prunes	½ t allspice
½ lb. chopped English wal- nut meats	¼ t cloves
¾ lb. strained honey	¼ c chopped maraschino cherries

Mix all together, form in loaf pans, wrap in wax paper and store in refrigerator until Christmas. Makes 6 lbs.

Mrs. Sarah Herr, Twin City Unit

YULE CAKE

1½ c shelled whole Brazil nuts	½ c seedless raisins
1½ c walnut halves	¾ c sugar
1 pkg. (7¼ oz. pitted dates)	½ t baking powder
⅔ c (2-3 oz. cans) chopped candied orange peel	½ t salt
½ c maraschino red cherries, drained	3 eggs
½ c maraschino green cherries, drained	1 t vanilla
	¾ c sifted all-purpose flour

Grease bottom and sides of loaf pan 10 x 5 x 3 inches or star-shape 1½ quart mold, or 2 or 3 pound coffee cans; line bottom with waxed paper; greased paper. Place Brazil nuts, walnuts, dates, orange peel, red and green maraschino cherries, and raisins in large bowl. Measure flour, sugar, baking powder, and salt into sifter; sift over nuts and fruits. Mix well. Beat eggs until light and fluffy in small bowl; add vanilla. Blend into nut mixture. Batter will be stiff. Spoon mixture into pans. Bake loaf at 250° F. for 1½ hours; others 2½ hours. Note: The time is questionable after the first third of period is over. There is a tendency for the cake to brown too quickly. Slow this down by placing hot water in pan and placing under cake in lower rack in oven. Cool cake in pan 10 minutes; loosen around edges; turn out on wire

cake rack; remove waxed paper; cool completely before slicing. Cake will store well 2-3 months in the refrigerator.

Mrs. Paul H. Rettke, Dale Unit

OLD TIME POUND CAKE

1½ c butter	½ t baking powder
2 c sugar	½ t salt
2¾ c all-purpose flour or	1 t lemon extract
3 c cake flour	½ t ground mace
8 eggs	

Cream butter. Add sugar gradually and beat until fluffy. Add eggs, one at a time, beating vigorously after each addition. Sift flour; measure and sift again with salt and baking powder and mace. Add sifted dry ingredients alternately with eggs and flavoring. Beat mixture until it is very light. Pour into greased tube or loaf pan. Bake at 350° F. for 1 hour. This is an Amish recipe and a favorite at the Christmas Season.

Mrs. Stanley Lantz, Danvers Unit

HOLIDAY APPLESAUCE CAKE

1 c sugar	1 t nutmeg
½ c shortening	1 t cinnamon
1 c applesauce	¼ t salt
2 c flour	½ c chopped nuts
1 t soda	1 small jar candied fruits
1 t cloves	

Cream sugar and shortening. Stir in applesauce. Sift dry ingredients and add to other mixture. Then fold in nuts and fruits. Put in greased tin—either square or round, 8 or 9 inch. Bake at 350° F. 1 hour. Servings: 8-12, depending on size.

Mrs. Wilbert Donovan, Danvers Unit

PECAN DATE CAKE

3 c pecans	½ t baking powder
1 lb. pitted dates	½ t salt
1 c maraschino cherries	3 eggs
¾ c flour, all-purpose	1 t vanilla
¾ c sugar	

Place nuts, dates and cherries (both red and green are nice, especially for Christmas) into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit. Mix with hands until nuts and fruit are thoroughly coated. Beat eggs until foamy. Add vanilla. Stir into fruit-nut mixture until well coated. Turn into greased, waxpaper lined, 9¼ x 5½ x 2½ inch pan. Bake 300° F. for 1 hour and 30 minutes. Cake must be cool before slicing.

Mrs. Lanny Meers, Money Creek Unit

FLUFFY ORANGE FROSTING

2 egg whites, unbeaten	2 T orange juice
¾ c sugar	¼ t cream of tartar
⅓ c light corn syrup	¼ t salt
Grated rind of 1 orange	

Mix all ingredients in the top of a double boiler, with a spoon, until they are mixed together thoroughly. Place over briskly boiling water. Beat with a rotary beater or electric mixer over boiling water until frosting stands in tidy, perfect peaks, when beater is lifted from mixture. Remove frosting from boiling water and continue beating until slightly cool and spreads easily. Frosting should hold a definite shape at this point. Frosts three 8-inch layers or two 9-inch layers.

Mrs. Chas. Komnick, Dale Unit

Confections

NEVER STICKY POPCORN BALLS

2 gallons popped corn

1 lb. marshmallows

Put popcorn in large shallow pan. Sprinkle marshmallows over top of corn. Place in oven until marshmallows are soft. Stir quickly and with buttered hands form in balls. Pieces of gum drops or red hots may be added for color. Oven temperature 275° F. Yield: 15 balls.

Mrs. Clarence Ropp, Dry Grove Unit

POPCORN PUFFS

1½ c light corn syrup

2 c sugar

½ c water

¼ c butter

¼ lb. (16) marshmallows

1 c chopped red candied
cherries

1 c broken walnuts

4 qts. popped corn

Cook first three ingredients over moderate heat stirring occasionally until candy thermometer registers 260° F. Remove from heat. Quickly add butter, marshmallows, fruit and nuts. Stir until marshmallows dissolve. Pour quickly over popped corn. Mix well and with moistened hands press firmly and quickly into balls. Yield: Twenty 3 inch balls.

Mrs. Warren Dodson, Money Creek Unit

POPCORN WREATH

½ lb. butter or oleomargarine

½ lb. marshmallows

2 t vanilla

8 c popped corn

Melt butter, add marshmallows and cook over low heat, stirring occasionally, until marshmallows are melted and mix is smooth. Remove from heat, add vanilla and combine with popcorn. Butter ring mold and decorated bottom with red and green gumdrops or candied fruit. Let stand until set. Turn out decorated side up.

Mrs. Ray Lemons, Danvers Unit

POPCORN BALLS

- | | |
|----------------------------------|------------------------|
| 1 c sugar | $\frac{3}{4}$ t salt |
| $\frac{1}{3}$ c white corn syrup | $\frac{1}{4}$ c butter |
| $\frac{1}{3}$ c water | 1 t vanilla |
| 3 qt. unseasoned popcorn | |

Put sugar, corn syrup, water, butter and salt in a saucepan and cook. Stir until sugar is dissolved. Continue cooking without stirring until syrup forms a brittle ball in cold water (270° F.). Add vanilla and stir only enough to mix it through the syrup. Place popped corn in large enough bowl for mixing. Pour the syrup slowly over the popped corn and mix well. Wet the hands slightly and shape the corn into balls, using only enough pressure to make the balls stick together. This makes 12 medium sized balls. One c salted peanuts can be added to the corn before the syrup is poured over. Also the syrup can be colored with either red or green coloring.

Zelda C. Anthony, Dry Grove Unit

POPCORN CHRISTMAS TREE

- | | |
|-------------------|--|
| 2 qt. popped corn | $\frac{3}{4}$ lb. marshmallows,
chopped |
|-------------------|--|

Melt marshmallows in double boiler. Butter a cookie sheet generously. Pour about one-half the melted marshmallow over popcorn. Mix well and mold into a bushy plump Christmas tree on cookie sheet. Moisten hands with water. Dribble remaining marshmallow over surface of tree. Decorate with red cinnamon candies. This makes one tree.

Mrs. Roy Mauck, Hudson Unit

ENGLISH TOFFEE

- | | |
|-------------|---------------------------------------|
| 1 c sugar | 4 $\frac{7}{8}$ oz. bars of milk |
| 1 c butter | chocolate |
| 3 T water | $\frac{3}{4}$ c finely chopped pecans |
| 1 t vanilla | |

Combine sugar, butter and water in heavy saucepan. Cook to 300° F. (Hard-crack) stirring constantly. Add vanilla and pour into buttered 9 x 9 inch pan. Lay chocolate bars on top and spread them evenly as they melt. While still warm, sprinkle with nuts. Cool and break into pieces. Yield: 36 small pieces.

Mrs. Wm. Witham, Allin Unit
Mrs. Robert C. Rengel, Dry Grove Unit

ENGLISH TOFFEE

- | | |
|-------------------------------|-----------------------|
| 1 c butter | 2 c nuts |
| 1 $\frac{1}{4}$ c brown sugar | 1 or 2 chocolate bars |

Boil together butter and sugar for 11 minutes or until very hard ball stage. Stir constantly during boiling time. In a buttered pan, spread 1 c of chopped nuts; pour cooked mixture over while hot. Coat with chocolate and sprinkle with cup of chopped nuts. Let harden and break.

Mrs. Roy Basting, Dry Grove Unit

ENGLISH TOFFEE

- | | |
|------------|------------------------------|
| 1 c butter | $\frac{3}{4}$ c chopped nuts |
| 1 c sugar | 1 bar bitter chocolate |

Carmelize butter and sugar in an iron skillet. This takes about 5 minutes. Add nuts; pour on oiled baking sheet. Coat top, while hot, with bar of bitter chocolate. Sprinkle with chopped nuts. Makes sheet 8 x 12 inches.

Mrs. Ray Lemons, Danvers Unit

MAPLE NUT FUDGE

2½ c light brown sugar	¼ t maple flavoring
½ c water	1 c pecans (almonds or any other kind of nut)
2 T corn syrup	
1 c light cream	

Combine brown sugar, water and corn syrup in a large saucepan, stirring well. Bring to a boil, add cream, and bring to a boil again. Lower heat and cook without stirring to the soft ball stage (235° F.). Remove from heat and cool to lukewarm (110°-120° F.). Add flavoring. Beat until thick and creamy. Mix in nuts. Pour into a buttered pan. Cut into squares while still warm. Allow to harden. Yield: 2 dozen squares.

Laura Mohr, Normal Unit

RELIANCE FUDGE

2 squares unsweetened chocolate	2 c sugar
¾ c milk	⅛ t salt
1 T light corn syrup	2 T butter
	1 t vanilla

Add chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add corn syrup, sugar, and salt and stir until sugar is dissolved and mixture boils. Continue boiling without stirring, to soft ball stage (234° F.). Remove from heat; add butter and vanilla. Cool to lukewarm (110° F.); then beat until mixture begins to thicken and loses its gloss. Turn into greased pan. Cut when cold. I like to pack in tin or glass container and let ripen. Keeps well and flavor is improved.

Mrs. F. A. Lawrence, Mt. Hope Unit

FUDGE

(Can be frozen)

4½ c sugar	18 marshmallows, cut up
1 large can evaporated milk	1 t vanilla
3 bars German Chocolate	1 c nutmeats
2 pkgs. Chocolate Chips	½ t salt

Combine sugar and milk. Boil $4\frac{1}{2}$ minutes. Add chocolate chips, salt and marshmallows. Stir until melted. Add nutmeats and vanilla. Mix well. Pour into buttered pans. Yield: 5 pounds.

Mrs. Dorren Heins, Yates Unit

FUDGE

$4\frac{1}{2}$ c granulated sugar	2 pkg. semi-sweet chips
1 can evaporated milk	2 c marshmallow creme
1 lb. Chocolate bar (sweet- ened)	$\frac{1}{8}$ t salt
	$\frac{1}{2}$ c chopped walnuts

Boil sugar and milk 5 minutes, stirring all the while. Then add other ingredients. Mix well and pour into shallow pan. Let set 12 hours.

Mrs. Floyd Thomas, Randolph Unit

MRS. CLAUS' FUDGE

4 c sugar	1 pt. marshmallow creme
$1\frac{2}{3}$ c evaporated milk	1 t vanilla
1 c butter	1 c broken walnuts
2 6 oz. pkgs. semi-sweet chocolate pieces	Walnut halves

Cook sugar, milk and butter to soft ball stage (236° F.), stirring frequently. Remove from heat; add chocolate pieces, marshmallow creme, vanilla and 1 cup nuts. Beat until chocolate is melted and blended. Pour into buttered 9 x 9 x 2 inch pan. Immediately score in squares and top each piece with a walnut half. Cool and cut in squares for thinner pieces; use 13 x $9\frac{1}{2}$ x 2 inch pan. Yield: 3 dozen $1\frac{1}{2}$ inch pieces.

Mrs. William Witham, Allin Unit

REFRIGERATOR FUDGE (Never Fail)

$\frac{3}{4}$ c evaporated milk	$\frac{1}{3}$ c corn syrup
$2\frac{1}{4}$ c sugar	2 T butter
2 (6 oz.) pkgs. chocolate bits	1 t vanilla
	1 c chopped nuts, coconut or raisins

Combine milk and sugar in heavy pan. Cook over medium heat, stirring constantly until it boils. Turn heat low, cook 10 minutes stirring constantly. Remove from heat, add chocolate bits, syrup, butter and vanilla. Stir until smooth and creamy. Stir in nuts. Mix well. Pour into buttered 8 x 8 inch pan. Chill 1-2 hours. Cut. Yield: 2½ pounds.

Mrs. Robert C. Rengel, Dry Grove Unit

SCRAMBLE (A Snack)

- | | |
|--|-----------------------------------|
| 2 lb. mixed salted nuts | 1 6½ oz. can pretzel bits |
| 1 12 oz. pkg. bite size shredded wheat squares | 1 5½ oz. pkg. slim pretzel sticks |
| 1 10½ oz. pkg. doughnut shaped oat cereal | 2 c salad oil |
| 1 6½ oz. bite size rice squares | 2 T Worcestershire sauce |
| | 1 T salt |
| | 1 T garlic salt |

Mix all ingredients in a very large roaster or on a sheet of heavy brown paper. Stir and turn mixture carefully so as not to break, every 15 minutes during baking time. Bake at 250° F. 2 hours. Yield: 8 quarts.

Mrs. Roy Basting, Dry Grove Unit

DATE LOAF CANDY

- | | |
|-----------------------|-------------|
| 4 c white sugar | 1 c milk |
| 1 lb. dates, cut fine | 1 t vanilla |
| 1 c nuts | 1 T butter |

Mix all ingredients and boil for 8 minutes. Keep stirring. Remove from heat. Cool and then beat until stiff and then roll on cookie sheet and slice. This makes 3 or 4 rolls. Place the rolls in the refrigerator for a few hours before cutting. Yield: 3 or 4 pounds.

Mrs. Alja Lauher, Blue Mound Unit

DATE AND NUT LOAF

- | | |
|-------------------|--------------------|
| 3 c white sugar | 1 c dates, chopped |
| 1 c milk | 2 T butter |
| 1 c nuts, chopped | 1 t vanilla |

Boil sugar and milk a short time. Add dates and butter. Cook until it forms a soft ball in water. Cool and beat until heavy. Add nuts and vanilla. Pour into damp towel and form into loaf. Let stand 24 hours and slice. This may also be poured onto buttered platter. Yield: 2½ pounds.

Mrs. Leslie Bicknell, Dale Unit

DATE NUT ROLL

2 c sugar
1 c milk
1 T butter
1 c chopped dates

1 t vanilla extract
½ c finely chopped nuts
1½ c coarsely chopped
nuts

Combine sugar, milk and butter in heavy sauce pan. Place over low heat. Stir until sugar is dissolved and mixture is boiling. Cook 3 minutes or until soft ball stage (234° F.). Add dates, mix well, then add extract. Place on cooling rack. Cool to lukewarm (110° F.). Beat until thick, add finely chopped nuts. Stir until mixture becomes solid. Knead until smooth. Form into roll and coat roll with the coarsely chopped nuts. Chill thoroughly in refrigerator. Cut in ½ inch slices.

Mrs. Edw. Orendorff, Yates Unit

SIX POUND CHRISTMAS LOAF

6 c sugar
1 c butter
2 c syrup
2 c nuts, chopped

1 large can and 1 small
can evaporated milk
2 t vanilla

Boil sugar, butter, syrup and milk to firm ball, 250° F. on candy thermometer. Cool. Beat until creamy and thick. Add nuts and vanilla. Pour into deep buttered dish, 13 x 9 x 2 inch. Keep covered with oil paper.

Mrs. Clarence Henry, Lexington Unit

FRUIT ROLL CANDY

2 lb. sugar
 1 pt. white corn syrup
 1 pt. cream
 1 lb. English walnuts,
 chopped

1 lb. Brazil nuts, chopped
 1/4 lb. candied cherries
 1/4 lb. candied pineapple

Cook sugar, syrup and cream to soft ball stage. Beat until stiff. Add nuts and candied fruits and form in a roll. Slice. Yield: 5 pounds.

Mrs. Ray Farley, Yates Unit

KRUNCHY BAR

2 c rice krispies
 2 c salted peanuts
 5 c cornflakes

1 c sugar
 1 c cream
 1 c syrup (white)

Cook sugar, cream and syrup to 235° F. or soft ball stage. Remove from heat, add cereals and peanuts. Spread on buttered platter to cool and cut in bars.

Mrs. Roy Basting, Dry Grove Unit

PECAN ROLL

6 c white sugar
 2 c corn syrup
 3 c evaporated milk
 1/4 t salt

1 lb. pecans
 1/4 lb. butter
 2 t vanilla

Mix together sugar, syrup, milk and salt. Boil to 240° F. or until it forms soft ball in water. Cool. Beat until stiff. Let stand in pan overnight. Next day knead on buttered bread board or table until smooth and creamy. Make into rolls. Roll in pecans. Yield: 5 pounds.

Mrs. Leslie Bicknell, Dale Unit

CANDY BALLS

1 c granulated sugar
 1 c cream
 1 c corn syrup (dark best)
 3 c corn flakes

1 c rice crispies
 1 c nut meats
 1 c coconut

Cook sugar, cream and syrup together until it reaches hard ball stage. Pour syrup over corn flakes, rice crispies, nut meats and coconut. Stir to coat thoroughly. Form into balls and place on waxed paper to cool.

Mrs. Emory Schroeder, Normal Unit

PENOCHE

2 c brown sugar
2 T butter
½ c nuts

1 c milk or cream
1 t vanilla
1 c coconut

Boil sugar and milk to a soft ball stage in cold water. Remove from heat. Add butter and vanilla. Cool. Beat until creamy and thick. Cut in squares. Fruits, dates or marshmallows may be used instead of nuts.

Mrs. C. E. Cordes, Dale Unit

CHOCOLATE PEANUT CLUSTERS

1 c semi-sweet chocolate
pieces
1½ c salted peanuts (1½ lb.)

Red cinnamon candies
Candied citron cut to
form leaves

Melt chocolate over hot, not boiling water. Remove from heat; add peanuts. Stir until well coated. Drop by teaspoonfuls on waxed paper. Decorate in holly design with cinnamon candies and citron leaves. Leave in a cool place or refrigerate until hardened.

Mrs. Irl Webb, Downs Unit

COCONUT CANDY

1 c sugar
1 c white syrup

5 c ground coconut
½ T butter

Mix sugar and syrup together, put on medium heat and let it come to boil. Remove from heat, add butter and coconut. Divide into three parts, color one part green, another pink. Press green part into 6 x 6 inch pan. Follow with plain and last, pink. Let cool and cut in squares.

Mrs. Roy Basting, Dry Grove Unit

DIVINITY

3 c granulated sugar
 $\frac{3}{4}$ c white syrup
 $\frac{2}{3}$ c boiling water

3 egg whites
Nuts
1 t vanilla

Boil sugar, syrup and water until it forms a thread. Pour over stiffly beaten egg whites. Beat until stiff and add chopped nuts and vanilla. Pour into greased pan or drop on waxed paper. On top of each piece, place red or green cherry.

Mrs. Verlin B. Schlosser, Hudson Unit

BOSTON CREAM CANDY

1½ pt. cream
6 c sugar
½ pt. white syrup

1 lb. English walnuts
1 t vanilla

Cook cream, sugar and syrup to soft ball stage. Remove from heat and cool. Beat well. Add walnuts and vanilla.

Mrs. Alja Lauher, Blue Mound Unit

CREAMY FONDANT

2 c sugar
 $\frac{7}{8}$ c light cream

1 t salt

Stir ingredients together until dissolved. Slowly bring to boiling point. Wipe down with wet cloth (or put on lid a few minutes). Stir constantly. Cook to soft ball stage. Pour onto large platter, sprinkle with a little cold water. When tepid, work syrup until it can be handled. Mold until smooth. Use for stuffed dates, chocolate dipped bon bons, etc.

Mrs. Robert C. Rengel, Dry Grove Unit

CREAMY THREE NUT CANDY

3 c granulated sugar
2 c cream
1 c light corn syrup

½ lb. English walnuts
½ lb. pecans
½ lb. Brazil nuts

Put all into a heavy kettle. Cook mixture until it reaches 238° F. or soft ball stage. Remove from heat and beat until creamy. Pour into a buttered casserole. Remove after it is cold and wrap in aluminum paper, keep in cool place and slice very thin when serving.

Mrs. B. D. Kline, West-Empire Unit

CARAMEL CANDY

2 c sugar	1 large can evaporated milk
1/8 t salt	1 1/2 t vanilla
2 c corn syrup	1/2 c—1 c nuts, chopped
1/2 c butter, 1/4 lb.	

Cook sugar, salt and syrup to 245° F. Stir occasionally. Add butter and milk, gradually so mixture doesn't stop boiling. Cook rapidly to 242° F. Stir constantly. Add flavoring and nuts. Pour into buttered 8 inch square pan. Cool very well before cutting. Yield: 2 pounds, 60 pieces, 3/4 inch square.

Mrs. Lee Henderson, Allin Unit

PEANUT BRITTLE

1 c white corn syrup	2 c raw peanuts
2 c granulated sugar	1 t butter
1/2 c water	1 1/2 t baking soda
1/8 t salt	1 t vanilla

Cook until thick and bubbly over medium heat. Add peanuts and butter. Boil until nuts pop (290° F.). Add vanilla and baking soda, dissolve the baking soda in the vanilla. Stir hard and fast and pour on to greased platter. When nearly cool, pull slightly on all sides, this makes it bubbly. Sprinkle with salt. If you want to add nuts or coconut, add at 240° and cook to 290° F.

Mrs. Clyde Hefner, Bloomington Twp. Unit

SPICED NUTS

Mix blanched almonds, walnuts, pecans or Brazil nuts in a shallow pan with a small amount of melted butter. Sprinkle with sugar, cinnamon and cloves. Add spices to taste. Roast at 250° F. until brown.

Mrs. Edwin B. Streid, Chenoa Unit

SPICE TOASTED WALNUTS

1 egg white	$\frac{3}{4}$ t salt
1 T water	1 t cinnamon
2 c English walnuts	$\frac{1}{4}$ t cloves
$\frac{1}{2}$ c sugar	$\frac{1}{4}$ t nutmeg

Beat egg white and water slightly, stir in nuts. Mix sugar, salt and spices. Sprinkle over walnuts until well coated. Spread in buttered shallow pan. Bake at 300° F. 30 minutes. Stir 2 or 3 times.

Mrs. Dexter Hill, Normal Unit

WALNUT KISSES

1 c sugar	$\frac{1}{2}$ c chopped black wal-
3 stiffly beaten egg whites	nut meats

Gradually add sugar to egg whites and continue beating until they stand up in stiff peaks. Fold in nuts. Drop from a teaspoon on paper lined baking sheet. Bake at 300° F. 25-30 minutes until firm and slightly brown.

Mrs. Alvina Ropp, Dry Grove Unit

Mrs. William Witham, Allin Unit

WALNUT KRINGLES

6 oz. pkg. semi-sweet	$\frac{1}{2}$ c graham cracker crumbs
chocolate bits	1 c broken English walnuts

Melt chocolate over warm water. Stir in crackers and nuts. Drop from teaspoon on waxed paper. Yields 24 pieces of candy.

Mrs. Dexter Hill, Normal Unit

Cookies

Bar Cookies

CONGO-CHIP NUT SQUARES

2¾ c sifted all-purpose flour	3 eggs, beaten
1 lb. brown sugar	1 t vanilla
2½ t baking powder	1 c pecan halves
1 t salt	1 pkg. (6 oz.) semi-sweet chocolate pieces
¾ c melted butter	

Sift flour with baking powder and salt. Add melted butter and sugar to eggs. Beat until light and fluffy. Add vanilla. Stir in dry ingredients, pecans and chocolate pieces. Spread batter into 10½ x 15½ inch greased pan. Bake at 375° F. 25 minutes. Cut into squares while warm. Yield: About 4 dozen squares.

Miss Amanda Ward, Bellflower Unit

DATE STICKS

3 eggs, well beaten	½ c chopped maraschino cherries
1 c powdered sugar	½ c chopped figs
1 t vanilla	1 c flour
1 c nutmeats	1 t baking powder
½ c chopped dates	½ t salt

Mix altogether in order given, dredging the nutmeats and fruit with a portion of the flour. Spread the mixture smoothly in a low oblong tin. Bake at 350° F. about 30 minutes. When baked, cut and shake in powdered sugar. Yield: 48 sticks.

Mrs. Arthur Ehrlich, Dry Grove Unit

GUM DROP COOKIE SQUARES

4 eggs
2¼ c brown sugar
2 c flour

1 c nut meats
18 medium gum drops

Beat eggs, add brown sugar and beat again. Stir in flour, nuts and finely cut gum drops. Spread in greased or floured shallow pan. Bake at 300° F. 20 minutes. Cut in squares while still warm. May be iced or rolled in powdered sugar.

Mrs. E. D. Lawrence, Dry Grove Unit

BLONDER BROWNIES

½ c shortening
½ c granulated sugar
1½ c brown sugar
2 egg yolks
3 T water
2 c unsifted flour

1 t soda
1 t vanilla
1 7 oz. pkg. chocolate bits
2 egg whites

Cream shortening with sugar (½ c granulated, ½ c brown), eggs and water. Add flour, soda and vanilla. Place in greased and floured 15 x 12 x 2 inch pan and sprinkle with chocolate bits. Beat 2 egg whites with 1 c brown sugar until very stiff. Spread on top of chocolate bits. Bake at 325° F. for 30 minutes. Yield: 35-40 bars.

Mrs. Harvey Ahring, Yates Unit

DATE AND NUT CHEWS

2 eggs
¾ t salt
½ t almond extract
½ c sugar
½ c syrup

1 c dates, finely cut
1 c chopped nut meats
¾ c sifted flour
⅓ c powdered sugar

Beat eggs, salt and almond extract until light, slowly beat in sugar and syrup. Add nuts and dates. Mix well. Fold in sifted flour. Pour into 2 greased pans 8 x 8 x 2 inch. Bake at 375° F. for 20-25 minutes. Cut into squares, roll in balls while still warm and then in powdered sugar.

Mrs. Dexter Hill, Normal Unit

ORANGE SLICE COOKIES

4 eggs	2 c flour
2½ c brown sugar	16 orange slices (candy)
¼ t salt	1 c nuts

Beat eggs well. Add sugar and salt. Cut orange slices into small pieces and add to flour. Combine with egg and sugar mixture. Add broken nuts. Spread very thinly in a jelly roll pan and bake at 350° F. for 25 minutes. Cut into squares.

Mrs. Dexter Hill, Normal Unit

COCONUT PINEAPPLE BARS

1 c sifted flour	1 T pineapple juice
½ t soda	1 egg
½ t salt	¾ c fine rolled oats
½ c brown sugar	
2 T granulated sugar	Frosting:
½ c shortening	½ c powdered sugar
1 c coconut	1 T pineapple juice
⅔ c crushed pineapple drained	1 T butter

Sift flour, soda and salt together. Cream shortening and sugars together. Add egg and beat. Add dry ingredients alternately with pineapple and juice. Add the ¾ c rolled oats. Spread on cookie sheet and bake. Bake at 375° F. for about 15 minutes.

Frosting: Combine sugar with butter. Add pineapple juice and use to ice bars.

Mrs. Frank Steiling, Randolph Unit

LEBKUCHEN

- | | |
|--|-------------------------|
| 1 lb. butter or ($\frac{1}{2}$ butter
and $\frac{1}{2}$ other shorten-
ing) | 2 T cinnamon |
| 2 lb. brown sugar | $1\frac{1}{2}$ T cloves |
| 5 eggs | $2\frac{1}{2}$ T soda |
| 3 c honey or molasses | 1 lb. seedless raisins |
| 1 c cocoa | $1\frac{1}{2}$ c nuts |
| 1 c sour milk | 2 pkgs. figs |
| 16 c flour | 1 lb. currants |
| | 1 lb. seeded raisins |
| | 1 jar glazed fruits |

Heat sugar and honey or molasses. When heated add butter. Heat to simmering, remove and cool slightly before adding eggs and dry ingredients. Add nuts and fruits. Line baking sheet with greased brown paper and smooth out dough with palm of hand. Bake 350° F. 25 minutes. Cut into bars and ice. If to be stored, do not ice. Yield: 6 baking sheets.

Mrs. Ray Lemons, Danvers Unit

Drop Cookies

DATE DROP COOKIES

- | | |
|------------------------------|------------------------------|
| 1 c shortening | 1 t cinnamon |
| $1\frac{1}{2}$ c brown sugar | 2 t cloves |
| 3 eggs | $\frac{1}{2}$ c chopped nuts |
| 3 c flour | $\frac{1}{2}$ t soda |
| 2 t baking powder | 1 lb. dates |

Cream butter and sugar. Add eggs one at a time. Add flour, soda, baking powder and spices. Then add nuts and dates. Drop by tablespoonfuls on cookie sheet. Bake at 350° F. 12-15 minutes.

Mrs. Remmert Heins, Chenoa Unit

DATE COOKIES

1 lb. (about 70 pitted dates)	½ t soda
1 3-oz. pkg. pecan or walnut halves	½ c sour cream
¼ c shortening	Golden Frosting:
¾ c medium brown sugar	½ c butter or oleomar- garine
1 egg	3 c sifted confectioners' sugar
1¼ c sifted enriched flour	¾ t vanilla
½ t baking powder	3 T water
¼ t salt	

Stuff dates with nut halves. Cream shortening and sugar until light. Beat in egg. Sift dry ingredients together and add alternately with sour cream to creamed mixture. Stir in dates. Drop onto greased cookie sheet (a date per cookie). Bake at 400° F. 8-10 minutes. Yield: 5½ dozen cookies.

Golden Frosting: Lightly brown the butter or oleomargarine. Remove from heat. Gradually beat in sifted confectioners' sugar and vanilla. Slowly add water until of spreading consistency.

Mrs. Irl Webb, Downs Unit

CANDIED FRUIT COOKIES

½ c shortening	3 t baking powder
1 c sugar	1 t vanilla
1 egg, unbeaten	½ c milk
2½ c flour, sifted	1 c assorted candied fruit
½ t salt	

Cream shortening with sugar until fluffy. Blend in egg. Sift together dry ingredients. Add 1 t vanilla extract to milk and add alternately with flour to creamed mixture. Add 1 cup assorted candied fruit which has been cut fine. Drop on greased baking sheet. Top each cookie with half a candied cherry. Bake at 375° F. about 10 minutes. Yields: 45 cookies.

Mrs. Chris Koerner, Yates Unit

BROWN SUGAR AND VINEGAR COOKIES

2 c brown sugar	½ t salt
1 c shortening (scant)	3 T vinegar
2 eggs, beaten	2 t soda
½ t nutmeg	3½ c flour
1 t vanilla	

Cream sugar and shortening. Add eggs. Add vinegar and vanilla. Combine with sifted dry ingredients. Drop on baking sheet. Bake at 375° F. 10-15 minutes.

Mrs. Roy Gilbert, Normal Unit

KRIS KRINGLE COOKIES

½ c butter	1 c brown sugar
1 t vanilla	1 egg
¾ c crushed pineapple, well drained	¼ c chopped candied cherries
2 c flour	¼ t soda
¼ t salt	1 t baking powder
½ c chopped nuts	

Cream sugar, shortening and vanilla. Add egg and beat. Add drained pineapple and cherries. Mix and sift dry ingredients. Add to creamed mixture together with nuts. Drop by spoonfuls on greased baking sheet. Bake 375° F. for 12 minutes. Yield: 50 cookies.

Mrs. E. N. Lemons, Danvers Unit

CHRISTMAS COOKIES

½ c shortening	¼ c sour milk
1 c brown sugar	¾ c chopped nuts
1 egg	¾ c candied cherries or fruit mix
1¾ c flour	¾ c chopped dates
½ t salt	
½ t soda	

Cream shortening. Add sugar and egg. Beat well. Sift 1½ c flour and other dry ingredients together and add gradually with sour milk. Add fruit and nuts mixed with ¼ c flour. Drop by teaspoon on greased cookie sheet. Bake 12 minutes at 375° F.

Mrs. E. N. Lemons, Danvers Unit

CHOCOLATE FROSTED COOKIES

1 c sugar	1 egg
½ c melted shortening	2 c flour
3 T cocoa or 2 squares of chocolate	½ t salt
½ c milk	2 t baking powder
	1 t vanilla

Sift dry ingredients together. Blend sugar, shortening and cocoa. Add the egg and beat. Alternately add flour mixture and milk, then vanilla. Drop from spoon into 1 inch balls. Bake at 375° F. 12-15 minutes. Frost with powdered sugar frosting. Yields: 4 dozen cookies.

Mrs. Oren Leffingwell, Yates Unit

PUDDING MIX COOKIES

½ c sugar	1 egg
½ c shortening	1 c flour, sifted
1 t vanilla	1 t baking powder
1 pkg. prepared pudding mix	¼ t salt
	½ c oatmeal

Cream sugar, shortening and vanilla. Add pudding mix and egg. Sift dry ingredients together and add to creamed mixture. Add oatmeal. Drop by teaspoon on greased cookie sheet; flatten with fork. For butterscotch cookies use brown sugar and butterscotch pudding and ½ cup pecans; chocolate cookies, use chocolate mix, brown sugar and ½ cup black walnuts; coconut cookies, use coconut cream mix and dates. For chocolate chip cookies, use vanilla pudding mix, nuts and chocolate chips. Bake at 375° F. for 12 minutes. Yield: 3 dozen 2 inch cookies.

Mrs. James Thompson, Dale Unit

NO BAKE MACAROONS

2 c sugar	1 c shredded coconut
½ c butter	6 T cocoa
½ c milk	½ c chopped nutmeats
1 t vanilla	⅛ t salt
3 c quick cooking oatmeal	

Mix together the sugar, salt, butter and milk. Boil one minute. Add vanilla. While this is cooking, put the oatmeal, coconut and cocoa into a mixing bowl. Pour the boiling mixture over these dry ingredients. Add the nuts and drop by spoonfuls on waxed paper. Yield: 3 dozen.

May Mohr, Normal Unit

NEW ENGLAND FRUIT COOKIES

1 c butter	½ t cinnamon
1½ c sugar	½ t nutmeg
3 eggs, beaten until thick and lemon colored	¼ t cloves
1 t soda dissolved in 1½ T hot water	1 c chopped nuts
1½ c flour	½ c currants
½ t salt	1 c mixed candied fruits (fruit cake mix is all right)

Cream butter. Add sugar slowly. Add beaten eggs. Add soda that has been dissolved in the water. Sift dry ingredients together and mix with fruits and nuts. Stir in the first mixture and add 1¾ c flour. Mix well. Drop on a greased and floured cookie sheet 1½ inches apart. Bake 45 minutes at 350° F.

Mrs. Howard Layten, Old Town-Dawson Unit

Molded Cookies

YIDDISH COOKIES

¼ lb. butter, creamed	2½ c all purpose flour
¼ c granulated sugar	1 c pecans, chopped
2 T pure vanilla	

Cream butter, add sugar and cream to consistency of whipped cream; add vanilla. Add flour and nut meats and mix thoroughly. Roll pieces size of walnuts in palm of hand and then flatten. Bake slowly; do not brown. When still warm roll in powdered sugar. Bake at 300° or 325° F. for 30 minutes. Yields: 50 cookies.

Mrs. Arthur Ehrlich, Dry Grove Unit

VANILLA CRESCENTS

2½ c flour	½ lb. butter or oleomargarine
½ c sugar	1 t vanilla
¼ lb. ground walnut meats	

Cream butter, add sugar and the rest of ingredients. Shape into crescents or roll and cut with cookie cutter. Vegetable coloring may be added. Bake at 250° to 300° F. for 30 minutes. Dip in powdered sugar while warm.

Mrs. Harry Olson, Funks Grove Unit

PECAN CRESCENTS

½ c butter	1 c sifted flour
3 T powdered sugar	1 c chopped nuts
½ t vanilla	

Cream butter, add sugar and vanilla. Add flour then pecans. Roll in crescent shapes. Bake 350° F. for 20 minutes. Roll in powdered sugar.

Mrs. Dexter Hill, Normal Unit

SNOWBALLS

¾ c butter	1¾ c flour
½ c sugar	½ t baking powder
¼ c milk	1 t vanilla
1 c nutmeats	

Sift flour and baking powder together. Cream butter and sugar. Add vanilla, milk, flour mixture, and nutmeats. Roll into balls size of walnut. Bake at 300° F. for 20 minutes. Makes 40 snowballs.

Mrs. Alvina Ropp, Dry Grove Unit

DATE SNOWBALLS

1 egg	½ c flour
½ c sugar	½ t baking powder
⅓ c salad oil	¼ t salt
1 c chopped pitted dates	Powdered sugar
½ c chopped walnut meats	

Beat the egg, add the sugar and mix well. Add salad oil and beat. Add dates and nuts. Sift together the dry ingredients and add to the first mixture. Spread this in an 8 x 8 x 2 inch pan and bake 325° F. 20 to 25 minutes. Cool slightly and then press by spoonfuls into balls, working the baked mixture solidly together. Roll in powdered sugar. Store in refrigerator for at least an hour. May be stored in a freezer in plastic bags with powdered sugar indefinitely.

Mrs. Loren Forrest, Bellflower Unit

KIFLINGS

½ lb. butter
¼ c sugar
2 c flour

1 c chopped pecan meats
2 t vanilla

Cream butter, sugar and flour. Add chopped nuts and vanilla. Mold into small round or crescent shapes. Bake at 300° F. 45 minutes. Roll in powdered sugar.

Mrs. Willard Yoder, Danvers Unit

RUSSIAN TEA COOKIES

(Crunchy, Sugared Nut-filled Snowballs)

1 c soft butter
½ c sifted confectioners'
sugar
1 t vanilla

2¼ c sifted flour
¼ t salt
¾ c finely chopped nuts

Mix sugar and butter together thoroughly with the vanilla. Sift flour and salt together. Add to creamed mixture. Add nuts. Chill dough. Roll into 1 inch balls. Place 2½ inches apart on ungreased cookie sheet. Bake at 400° F. 10 to 12 minutes until set but not brown. Roll in confectioners' sugar while still warm. Yield: 4 dozen 1½ inch cookies.

Mrs. James Thompson, Dale Unit
Mrs. Ora Bedell, Twin City Unit

ENGLISH TEA CAKES

$\frac{1}{2}$ c shortening ($\frac{1}{4}$ c butter)	$1\frac{1}{2}$ t baking powder
$\frac{3}{4}$ c sugar	$\frac{1}{4}$ t salt
1 egg	$\frac{1}{2}$ c candied fruit
3 T milk	$\frac{1}{2}$ c currants
$1\frac{3}{4}$ c sifted flour	$\frac{1}{2}$ c nutmeats

Mix shortening, sugar, egg and milk together. Sift dry ingredients together and add, mixing well. Add nuts, fruit and currants. Chill dough. Roll into balls size of walnuts and dip top in slightly beaten egg white and then in sugar. Place sugared side up on baking sheet. Bake at 400° F. 12 to 15 minutes or until delicately browned. Yield: 3 dozen $1\frac{1}{2}$ inch cookies.

Mrs. Orland Kridner, Yates Unit

CINNAMON COOKIES

1 c soft shortening	1 t soda
$1\frac{1}{2}$ c sugar	$\frac{1}{2}$ t salt
2 eggs	Cinnamon Mixture
$2\frac{3}{4}$ c sifted flour	2 T sugar
2 t cream of tartar	2 t cinnamon

Mix together first three ingredients. Sift dry ingredients and stir into mixture. Chill dough. Roll into balls the size of small walnuts. Roll into cinnamon mixture. Place 2 inches apart on ungreased baking sheet. Bake at 400° F. 8 to 10 minutes. Yield: 5 dozen cookies.

Mrs. Myrl Crum, Yates Unit

BLACK WALNUT COOKIES

$\frac{1}{2}$ c shortening	1 c chopped black wal-
$\frac{1}{2}$ c sugar	nuts
2 c flour	2 t vanilla
$\frac{1}{2}$ t salt	
1 egg white slightly beaten	

Cream shortening, sugar and vanilla. Add sifted dry ingredients. Shape into 1 inch balls. Roll in egg whites then roll in chopped walnut meats. Bake at 325° F. for 20 minutes.

Mrs. Mary Lorch, Yates Unit

SARAH'S CHRISTMAS ANGEL COOKIES

$\frac{1}{2}$ c butter	2 c flour
$\frac{1}{2}$ c shortening	1 t soda
$\frac{1}{2}$ c brown sugar	1 t cream tartar
$\frac{1}{2}$ c sugar	$\frac{1}{2}$ t salt
1 egg	$\frac{1}{2}$ c nuts or coconut cut
1 t vanilla	up fine

Cream shortening and sugar. Add ingredients in order. Roll in ball the size of walnut and dip top half in cold water, then in sugar. Place on greased cookie sheet. Leave space to spread. Bake at 425° F. Yield: 3 dozen cookies.

Mrs. Sarah Herr, Twin City Unit

HAVREDRÖMMAR (OATMEAL COOKIES) SWEDISH

1 c butter or oleomargarine	$\frac{3}{4}$ c sugar
$1\frac{1}{2}$ c oatmeal	2 t soda
$1\frac{1}{2}$ c flour	$\frac{3}{4}$ c raisins

Mix all ingredients until they stick together firmly. Form cookies into small balls and place on cookie sheet. Flatten with fork. Bake in moderate oven until golden brown.

This was one of my favorite cookies in the Erik Nilsson family in Sweden. I never failed to find a box of these on the pantry shelf! So simple to make and so rich! I find they will keep well for a long time.

Norma Jean Ashbrook, IFYE to Sweden

HAVREFLAN (SWEDISH)

1 c sugar	1 c oatmeal
$\frac{1}{4}$ c cream	1 c flour
$2\frac{2}{3}$ T syrup	$\frac{1}{2}$ t baking powder
$\frac{3}{4}$ c butter or margarine	1 t vanilla

Mix all ingredients and drop on cookie sheet. Bake in a moderate oven until golden brown. These cookies will spread a great deal on the cookie sheet and will be very chewy when eaten. For a decorative touch place these cookies around a cylindrical object such as a glass when they are still warm so that they will set and take on a rounded appearance—they look so attractive this way.

One of my host families sent these cookies with me on the train as I left them. I will never forget how scrumptious they tasted on that long ride!

Norma Jean Ashbrook, IFYE to Sweden

SNOW MEN

1 c soft butter or oleomargarine	$\frac{1}{2}$ t salt
$\frac{1}{2}$ c confectioners' sugar	2 c sifted enriched flour
2 t vanilla	1 c quick or old fashioned oats (uncooked)

Cream butter. Add sugar gradually. Beat until fluffy. Stir in vanilla, salt and flour. Blend in oats (dough is quite stiff). Shape dough into balls of four graduated sizes (5 balls for each snowman). Cool and put balls together with dabs of thick confectioners' sugar frosting. When this sets, frost men with thinner frosting. Decorate. Bake on ungreased sheet 325° F., 30 minutes for large balls, 15 minutes for small balls. Makes 10 snowmen.

Mrs. Kermit Giertz, Bellflower Unit

CHRISTMAS CHERRIES

$\frac{1}{2}$ c shortening	6 candied cherries
1 egg, separated	$\frac{1}{4}$ c granulated sugar
1 T grated orange rind	$\frac{1}{2}$ t vanilla
1 T lemon juice	$1\frac{1}{2}$ T grated lemon rind
$\frac{1}{2}$ c chopped nuts	1 c sifted cake flour

Cream shortening with sugar. Add beaten egg yolk, vanilla, orange and lemon rind and lemon juice. Mix well. Add flour. Roll into small balls $\frac{1}{2}$ inch in diameter. Roll in egg white slightly beaten, then in nut meats. Place on greased sheet. Put a small piece of cherry on top. Bake in moderate oven 20 minutes.

Mrs. E. N. Lemons, Danvers Unit

Pressed Cookies

VANILLA PRESS COOKIES

- | | |
|------------------------------------|-------------------------|
| ½ c shortening | ½ t nutmeg |
| 1 c sugar | 2¼ c sifted all-purpose |
| 2 eggs, beaten lightly | flour |
| 1 T cream | 2 t baking powder |
| 1 t vanilla or almond ex-
tract | ¼ t salt |

Cream shortening and sugar thoroughly. Add eggs, cream and extract. Sift dry ingredients together and add to creamed mixture and mix well. Fill cookie press and form cookies on an ungreased cookie sheet. Bake at 400° F. Yield: 4 dozen.

Mrs. Clarence Ropp, Dry Grove Unit

Refrigerator Cookies

CHRISTMAS PINWHEEL COOKIES

- | | |
|--------------------|---------------------|
| 2¼ c chopped dates | 2 c brown sugar |
| 1 c sugar | 3 eggs, well beaten |
| 1 c water | 4 c flour |
| 1 c nutmeats | ½ t salt |
| 1 c shortening | ½ t baking powder |

Cook dates, sugar, water and nutmeats together slowly for 10 minutes. Let cool. Mix shortening, brown sugar, eggs, flour, salt and baking powder. Chill thoroughly. Roll out chilled dough ⅛ inch thick. Spread with first mixture, roll like jelly roll. Chill overnight, slice thinly. Bake at 400° F. 5-8 minutes. Yield: 6 dozen cookies.

Mrs. Russel Guthoff, Hudson Unit

ANISE COOKIE

- | | |
|----------------------|-------------------|
| 1 lb. powdered sugar | ¼ lb. citron |
| 4 eggs | 1 c almonds |
| ⅓ c butter | 1 t baking powder |
| ½ t anise oil | 4 c flour |

Beat eggs and powdered sugar one half hour. Add softened butter and anise oil. Sift together flour and baking powder and add to mixture. Add nuts and citron. Make into a roll and place in refrigerator overnight. Slice thinly and place on cookie sheet. Bake at 350° F. 10-15 minutes.

Pearl Groth, Dale Unit

REFRIGERATOR FRUIT ROLL COOKIES

½ c butter	1 t salt
½ c other shortening	3 eggs, beaten
1 c granulated sugar	1 c dates
1 c brown sugar	1 c raisins
1 t vanilla	1 c nuts
1 t soda	½ c sugar
5 c flour	

Grind dates, raisins and nuts together. Add ½ c sugar. Cook a few minutes. Cool. Cream shortening and gradually add sugar and eggs and vanilla. Add flour sifted with soda and salt. Dough should handle easily. Divide dough in three parts. Roll as for a jelly roll. Spread each part with a thin layer of fruit mixture. Roll and chill. Slice thinly and bake at 375° F.

Mrs. Clyde Bundy, Martin-Lawndale Unit

COCONUT COOKIES

1 c butter	1½ t lemon juice
1 c sugar	¾ c sifted flour
2 eggs	½ t salt
3 c coconut	½ t baking soda
1 t lemon rind	1 T milk

Cream butter. Add sugar and cream until mixture is light. Add one egg and beat well. Stir in 2 cups coconut, lemon rind and juice. Sift dry ingredients together and add to creamed mixture. Knead dough until it holds together. Form into 8 rolls about 1 inch in diameter. Beat second egg slightly and dilute with milk. Dip rolls in egg mixture, then roll in remaining coconut. Wrap in waxed paper and chill. Cut rolls into slices about ¾ inch thick and place on greased baking sheet. Bake at 325° F. 20 minutes. Yield: 6 dozen cookies.

Mrs. Gene Melick, Danvers Unit

Rolled Cookies

LEBKUCHEN GERMAN CHRISTMAS HONEY CAKES

$\frac{1}{2}$ c honey	$\frac{1}{2}$ t soda
$\frac{1}{2}$ c molasses	1 t cinnamon
$\frac{3}{4}$ c brown sugar	1 t cloves
1 egg	1 t allspice
1 t lemon juice	1 t nutmeg
1 t lemon rind	$\frac{1}{3}$ c cut up citron
$2\frac{3}{4}$ c sifted all-purpose flour	$\frac{1}{3}$ c chopped nuts

Mix together and bring to boil honey and molasses. Cool thoroughly. Stir in next four ingredients. Sift together and stir in next six ingredients. Then remaining two ingredients. Chill dough overnight. Roll small amount at a time, keeping rest chilled. Roll $\frac{1}{4}$ inch thick and cut into oblongs $1\frac{1}{2}$ x $2\frac{1}{2}$ inches. Place one inch apart on greased baking sheet. Bake until no imprint remains when touched. While cookies bake, make glazed icing. Brush over cookies as they are removed from the oven. Quickly remove from sheet. Cool and store to mellow. Bake at 400° F. 10-12 minutes. Yields: 6 dozen 2 x 3 inch cookies.

Mrs. Paul Kaufman, Money Creek Unit

MAMMA'S SUGAR COOKIES

3 c sugar	1 c buttermilk
$1\frac{1}{2}$ c lard	2 t soda
4 eggs, beaten	7 c flour
1 c sour cream	

Cream sugar and lard. Add beaten eggs. Mix soda in cream and buttermilk. Add to the first mixture. Add flour and roll to desired thickness. Cut with cutter. Bake at 375° to 400° F. 10 to 12 minutes.

Mrs. Marjorie Schuler, Yates Unit

CRISPIES

1 c mild molasses or honey	$\frac{1}{2}$ t ginger
1 c sugar	$\frac{1}{2}$ t soda
$\frac{1}{2}$ c lard	$\frac{1}{2}$ t cinnamon
$\frac{1}{2}$ c butter	$\frac{1}{2}$ t salt
5 c flour	$\frac{1}{2}$ t cloves
2 beaten eggs	$\frac{1}{2}$ t nutmeg

Blend molasses or honey, sugar, lard, butter in saucepan. Stirring constantly, bring to simmer and then remove from heat. Pour mixture over 2 c flour beating until smooth. Pour over eggs and beat until smooth. Cool. Sift together remaining 3 c flour and other dry ingredients, and blend with cooled egg mixture. Work into smooth dough. Chill thoroughly. Roll very thin (thin as heavy wrapping paper) and cut into shapes and decorate. Transfer to baking sheet with floured spatula. Bake at 350° F. 8 minutes. Yield: 4 or 5 dozen.

Mrs. Ray Lemons, Danvers Unit

SPRINGERLE

- | | |
|-------------------|----------------------|
| 12 large eggs | 3 lb. powdered sugar |
| ¼ lb. butter | 2 T baking ammonia |
| 1 T lemon extract | ½ t anise extract |
| 3 lb. cake flour | |

Beat eggs thoroughly. Add sugar, melted butter, extract and baking ammonia which has been dissolved in a little milk. Beat one hour (½ hour with electric mixer). Add cake flour and work it all in by kneading on breadboard. Roll out and mark with forms and cut each cookie where marked. Cover a table leaf with waxed paper. Lay cookies on table and let set over night. Next morning sprinkle anise seed in bottom of cookie pans and lay cookies on this. Bake in a very moderate oven until light brown at 300° F. Let cool and store in a tight container until ready to use. Springerles are usually made between Thanksgiving and Christmas and improve in mellowness and flavor. They can be stored in a stone jar and kept until Easter. This recipe has been made by the family for over twenty years. Yield: 144 to 160 two inch square cookies.

Mrs. Arthur Ehrlich, Dry Grove Unit

SPRINGERLE

- | | |
|-------------|--------------------|
| 1 lb. sugar | 10 drops anise oil |
| 4 eggs | 2 t baking powder |
| 4 c flour | |

Beat eggs. Add sugar and beat 30 minutes with electric mixer. Add anise oil. Blend. Add flour, sifted with baking powder. Place on lightly floured board. Roll $\frac{1}{2}$ inch thick. Then roll with springerle roller and cut on imprint. Place on baking sheet 1 inch apart. Let stand overnight to dry. Bake at 350° F. for 30 minutes.

Mrs. Vernon Miller, Lexington Unit

PFEFFERNÜSSE

1 lb. sugar	1 t cinnamon
4 eggs	$\frac{1}{2}$ t allspice
4 c flour	$\frac{1}{2}$ t cloves
10 drops anise oil	$\frac{1}{8}$ t pepper
2 t baking powder	1 t lemon extract

Beat eggs. Add sugar and beat 30 minutes with electric mixer. Add anise oil. Blend. Add flour sifted with baking powder. Add spices. Place on lightly floured board. Roll $\frac{1}{2}$ inch thick. Cut with a small round cutter about 1 inch in diameter. Place on board with cut side up. In morning turn upside down on baking sheet and bake at 350° F. for 12-15 minutes.

Mrs. Vernon Miller, Lexington Unit

SPRINGERLE COOKIE OR CHRISTMAS COOKIE

1 lb. powdered sugar	1 lb. flour
4 eggs	$\frac{1}{8}$ t Soda

Beat egg yolks until light. Add sugar and beat until thoroughly blended. Then add egg whites and last flour and soda sifted together. Cut out with a Springerle rolling pin or use a Springerle board and let stand over night. Cut cookies apart and arrange on greased sheet that has been sprinkled with Anise seed. Bake at 350° F. for 30 minutes. Yields: 40 cookies.

Mrs. Chester Rupp, Danvers Unit

This recipe was also suggested by Mrs. Eugene Naffziger, Money Creek Unit, who adds 1 t lemon extract and 2 T butter. The recipe came from Germany and is made in large quantities at Thanksgiving time and allowed to mellow in a large stone jar in the basement for eating during the holidays.

PFEFFERNÜSSE**(Old Fashioned German Christmas Cookies)**

3 c brown sugar	1 T soda
1 c sugar	1 T salt
4 c sorghum	1 T cinnamon
2 c lard	1 T ginger
2 c warm coffee	1 T cloves
2 T vinegar	1 T allspice
1 T anise oil	5 lb. flour

Mix together sugar, sorghum, lard, coffee, vinegar, and anise oil with part of sifted flour. Sift together rest of flour, soda, salt, and spices and add to first mixture. Let stand overnight or longer in cool place. Roll out small amount at a time on floured board—keep rest of dough cool until used. Cut in tiny shapes. (I use small cutter used to cut center out of doughnuts.) Bake in moderate oven. These cookies will keep for months.

Mrs. Wm. Devine, Downs Unit

SWEDISH GINGER COOKIES

½ c molasses	¼ t allspice, cloves, mace and ginger
½ c dark syrup	1 t cinnamon
1 c brown sugar	½ t nutmeg
½ c butter	½ t soda
½ c lard or other shortening	3½-4 c flour
2 eggs	

Boil together first five ingredients and beat until cool. Add eggs and sifted dry ingredients to form a very stiff dough. Roll thin and cut into desired shapes. Store in a stone crock to mellow. Bake at 375° F. about 12-15 minutes.

Mrs. Gene Melick, Danvers Unit

BUTTER COOKIES WITH CHRISTMAS ICING

4 c flour	1 t vanilla
1 c butter	½ t coconut flavoring
1½ c sugar	1 t soda
2 eggs	4 T sweet milk

Cream butter and sugar. Add eggs, milk and flavoring. Add soda to flour and sift. Add to other mixture a little at a time. Keep dough cool so it will handle easily. Roll out small portions at a time on lightly floured board and cut with Christmas type cookie cutters. Bake at 350° F. until very light brown. Let stand uncovered several hours. Spread with Christmas Icing.

Icing: Beat 2 egg whites until stiff. Add pinch salt and 1 t vanilla. Stir in sifted powdered sugar until stiff enough to spread (about 1 lb.). Icing may be colored with vegetable coloring. If icing hardens add a few drops of hot water.

Mrs. William Devine, Downs Unit

Desserts

Baked Desserts

DATE NUT SQUARES

3 beaten eggs
1 c sugar
¼ c enriched flour
¼ t salt
1 t baking powder

1 c graham cracker
crumbs
1 c chopped dates
1 c broken California
walnuts

Beat eggs and sugar until light and fluffy. Add sifted dry ingredients. Stir in graham cracker crumbs, dates and nuts. Pour into greased 8 inch square pan. Bake at 350° F. for 45 minutes. Serve warm. Top with whipped cream and a big walnut half. Serves 8.

Mrs. Chas. Komnick, Dale Unit

DATE PUDDING

1 c bread crumbs
1 c chopped dates
1 c chopped nuts (not too
fine)
½ c sugar

1 egg
1 c milk
1 t soda
1 t baking powder

Beat egg and add sugar and milk. Combine the bread crumbs, soda, baking powder, dates and nuts. Combine with milk mixture. Bake in floured loaf pan at 350° F. for 45 minutes. Yield: 6 servings.

Mrs. Emora Hefner, Lexington Unit

REFRIGERATOR GINGERBREAD

1 c shortening	3 c all-purpose flour
1 c brown sugar	½ t salt
1 c molasses	1 t soda
3 eggs, beaten	2 T cinnamon
1 c hot water	1 t ginger

Cream shortening and brown sugar. Add molasses, eggs and hot water, stirring between each addition. Sift together dry ingredients and mix thoroughly with first mixture. Store in refrigerator and bake as needed. This will keep several days if refrigerated. Serve with whipped cream or favorite sauce. Bake at 350° F. Yield: 15 servings.

Mrs. Lawrence Mohr, Money Creek Unit

SWEDISH PIE

1 egg	½ c flour
¾ c sugar (half granulated, half brown)	1 t baking powder
½ t vanilla	1 c chopped peeled apples
Pinch salt	1 c chopped nuts

Beat egg, add sugar, vanilla and salt. Add sifted flour, baking powder, and salt to make a stiff dough. Fold in apples and nuts. Bake in a pie plate 350° F. about 35 minutes. Serve warm with whipped or ice cream.

Mrs. E. H. Karlock, Old Town-Dawson Unit

FLAMING DATE PUDDING

½ lb. dates	Sauce:
1¼ c sugar	1 T butter
1 t soda	1 c brown sugar
¼ c butter	½ c boiling water
1 c hot water	1 T flour
1 t vanilla	½ t nutmeg
1½ c flour	1 t flavoring

Combine dates, soda, butter and sugar. Into this add water, vanilla and flour and mix well. Bake 375° F. for approximately 45 minutes.

Sauce: Combine butter, sugar, water, flour, nutmeg and flavoring. Cook until thick.

Serve cut in squares with sauce topped with sugar cube dipped in orange or lemon extract and set afire.

Mrs. Ray Lemons, Danvers Unit

ANGEL PIE

4 egg yolks	4 egg whites
Juice of 1½ lemons and	1 t cream of tartar
rind of one	1 c sugar
½ c sugar	1 c cream whipped
Pinch of salt	

Beat egg yolks until light. Add lemon juice and part of rind. Cook until stiff, then cool. Beat egg whites until stiff, adding cream of tartar and sugar slowly while beating. Put egg white mixture in brown paper lined pan. Bake for 1 hour at 250° F. When shell is cooled, pour in the yolk mixture and top with whipped cream. Place in refrigerator overnight. Yield: 8 servings.

Mrs. Julia A. Haffner, Twin City Unit

BLACK PUDDING

1 c sugar	1 c any kind jam or
¾ c butter	preserves
2½ c all-purpose flour	1 t baking soda
3 eggs	Nutmeg and cinnamon,
3 T sour cream	as desired

Cream sugar and butter. Add beaten eggs. Sift flour and spice together and add soda to cream. Add alternately the flour mixture and cream with first mixture. Fold in the jam or preserves. Pour in a 10 x 10 inch, well greased, floured pan. Bake at 350° F. 30-35 minutes. Yield: 10 to 12 generous servings. An English recipe.

Mrs. Earl H. Dooley, Old Town-Dawson Unit

CREAM PUFFS

1 c water
 ½ c butter
 1 c flour
 Dash of salt
 4 eggs

Cream Filling:
 3 c milk
 4 eggs
 1 c sugar
 3 T cornstarch
 1 T vanilla

Bring the water to boil. Add the butter stirring until melted. Add the flour and salt all at once. Stir very well until mixture is smooth and forms a soft ball that does not separate. Cool mixture slightly. Add eggs one at a time, beating very well after each addition. Drop batter on lightly greased baking sheet to make 10 puffs. Bake in hot oven 425° F. 15 minutes, reduce heat and bake 350° F. 25 minutes longer. When cool fill with whipped cream filling or cream filling.

Cream Filling: Combine eggs, sugar and cornstarch and add to heated milk. Cool until thick and add 1 T vanilla.

Mrs. Harvey Ahring, Yates Unit

ENGLISH PLUM PUDDING

1 c suet (chopped)
 1 c raisins
 ½ c currants
 1 c corn syrup
 1 c sour milk
 ½ t salt
 1 T cinnamon
 1 t soda
 2½ c flour

Sauce:
 ½ c sugar
 1 T cornstarch
 1 T butter
 1 c water
 1 t vanilla

Mix suet, raisins and currants with syrup. Add sour milk with soda dissolved in it. Sift salt, spice and flour into other ingredients. Bake in greased pan in slow oven 300° for 45 minutes. Serve with sauce.

Mrs. E. D. Lawrence, Dry Grove Unit

Refrigerator Desserts

PEPPERMINT CHIFFON PIE

Crust:

- 2 c chocolate wafer crumbs
- 3 T confectioners' sugar
- $\frac{1}{2}$ c butter, softened

Filling:

- 1 envelope unflavored gelatin
- 3 egg whites, beaten until stiff
- $\frac{1}{2}$ c sugar
- 1 c cream, whipped
- 1 c crushed peppermint stick candy

Soften the gelatin in cold water and place over hot water to dissolve. Beat the egg whites until stiff and fold in the sugar. Add gelatin to the mixture and fold in the cream and crushed peppermint stick candy. Pour in pie tin lined with crumb mixture and chill. Just before serving additional whipped cream or candy can be sprinkled on the pie as a garnish, if desired.

Mrs. Lawrence Mohr, Money Creek Unit

MACAROON PUDDING

- 4 eggs, separated
- 1 c lukewarm milk
- $\frac{3}{4}$ c sugar
- 1 t vanilla

- 1 envelope of plain gelatin soaked in $\frac{1}{4}$ c cold water
- 1 c cream, beaten stiff

Cream egg yolks and sugar until very light in color. Add gelatin dissolved in water to milk and stir until dissolves. Add to egg and sugar mixture. Add vanilla, cream and stiffly beaten egg whites. Pour into mold which has been lined with almond macaroons and place in refrigerator until firm (24 hours). Use only almond macaroons. Traditional German pudding for Christmas dinner.

Mrs. Louis A. Rediger, Lexington Unit

WHITE CHRISTMAS PIE

1 T gelatin	$\frac{1}{3}$ c whipping cream
$\frac{1}{4}$ c cold water	(whipped)
$\frac{1}{2}$ c sugar	3 egg whites, beaten
4 T flour	$\frac{1}{4}$ t cream of tartar
$\frac{1}{2}$ t salt	$\frac{1}{2}$ c sugar
$1\frac{1}{2}$ c milk	1 c moist shredded coco-
$\frac{3}{4}$ t vanilla	nut
$\frac{1}{4}$ t almond extract	

Dissolve gelatin in cold water. Mix together sugar, flour, salt and milk in saucepan. Boil 1 minute. Remove and add softened gelatin. Cool. When partially set, beat with rotary beater until smooth and blend in vanilla and almond extract. Fold in whipped cream and fold in egg whites which have been beaten with cream of tartar and sugar. Fold in coconut. Pile into cooled baked pie shell. Sprinkle with moist coconut and garnish with candied cherries. Chill until set and serve cold.

Mrs. Orland Kridner, Yates Unit

CHRISTMAS PLUM PUDDING
(Family Size)

1 T plain unflavored gelatin	$\frac{3}{4}$ square melted choco-
$\frac{1}{2}$ c cold water	late
1 c milk	$\frac{1}{2}$ c sugar
$\frac{1}{2}$ c seeded raisins, chopped	$\frac{1}{4}$ t salt
fine	$\frac{1}{2}$ t vanilla
$\frac{1}{4}$ c currants	2 egg whites, stiffly
$\frac{2}{3}$ c chopped dates or	beaten
cooked prunes	$\frac{1}{4}$ c nutmeats

Soften gelatin in cold water; heat milk, raisins, currants and dates together in top of double boiler. Add softened gelatin, chocolate, sugar and salt. Stir until gelatin is dissolved. Remove from heat and cool. When mixture begins to thicken, fold in vanilla, beaten egg whites and nutmeats. Turn into a mold that has been rinsed out with cold water and chill until firm. Unmold and serve with whipped cream or hard sauce. Serves 6-8.

Mrs. Albert Birky, Hudson Unit

CANDY APPLE CREAM

- | | |
|--------------------------------------|-----------------|
| $\frac{1}{4}$ c red cinnamon candies | 2 T cold water |
| $\frac{1}{4}$ c lemon juice | 1 c applesauce |
| $\frac{1}{4}$ c sugar | 1 c light cream |
| $1\frac{1}{2}$ t unflavored gelatin | |

Combine candies, lemon and sugar in sauce pan. Simmer over low heat, stirring constantly until candies are dissolved. Add gelatin softened in water to hot syrup. Stir gelatin until dissolved. Combine syrup with applesauce and cream. Pour into refrigerator tray. Chill at coldest point on refrigerator until firm. Remove to chilled bowl and beat with a rotary beater until fluffy. Return to tray and chill until firm. Yield: 4 to 6 servings.

Mrs. Chris Koerner, Yates Unit

PEPPERMINT REFRIGERATOR DESSERT

- | | |
|--------------------------------|----------------------------------|
| 1 pt. cream, whipped | 1 c ground peppermint |
| 16 marshmallows, cut | stick candy |
| $\frac{1}{2}$ c chopped pecans | $\frac{1}{2}$ lb. vanilla wafers |

Combine nuts and marshmallows with whipped cream. Crush the wafers. Put $\frac{1}{2}$ of them in bottom of an 8 x 12 inch glass baking dish. Pour the mixture into dish. Top with other half of wafers. Place in refrigerator for 24 hours. Serves 12.

Mrs. Emora Hefner, Lexington Unit

REFRIGERATOR DESSERT

- | | |
|----------------------------------|----------------------------|
| 2 c chocolate cookies,
crumbs | $\frac{1}{4}$ t salt |
| $\frac{1}{3}$ c butter | 1 t vanilla |
| 1 T unflavored gelatin | 1 c milk, scalded |
| $\frac{1}{4}$ c cold water | $\frac{1}{2}$ c sugar |
| 3 egg yolks, slightly beaten | 3 egg whites, beaten stiff |
| | 1 c cream, whipped |

Scald milk. Pour over egg yolks, sugar and salt mixture. Cook in double boiler until it coats a spoon. Add gelatin, softened in water. Cool. Add whipped cream and egg whites. Mix $1\frac{1}{2}$ c cookie crumbs with the $\frac{1}{3}$ c butter and spread on bottom of 8 x 8 x 2 inch pan. Pour the cooked mixture over crumbs and put remainder of crumbs on top. Let stand in refrigerator overnight.

Mrs. Ray Farley, Yates Unit

Steamed Desserts

SUET PUDDING

1 c bread crumbs	2 t soda
1 c suet, ground	1 c raisins
1 c sweet milk	2 c flour
2 t cinnamon	$\frac{1}{2}$ t salt
1 c sorghum	$\frac{1}{2}$ c nuts

Mix flour with suet. Soak bread crumbs in milk. Put all ingredients in bowl and stir until well mixed. Batter will not be smooth. Put into greased mold and steam 3 hours. Serve warm with hard sauce.

Mrs. Charles L. Rich, Randolph Unit

SUET PUDDING

1 egg	1 c chopped suet
$\frac{1}{2}$ c sugar	2 c flour
$\frac{1}{2}$ c molasses (sorghum)	1 T soda
$\frac{1}{2}$ c milk	$\frac{1}{2}$ c chopped raisins

Combine egg, sugar, and molasses together. Add sifted dry ingredients alternately with milk. Fold in raisins. Pour in greased tube pan lined with brown paper. Steam $1\frac{1}{2}$ hours.

Mrs. H. N. Gillespie, Chenoa Unit

BRAZIL NUT PUDDING

$\frac{3}{4}$ c chopped dates
 $\frac{1}{2}$ t soda
 $\frac{1}{2}$ c boiling water
 $\frac{1}{2}$ T butter, melted
1 egg, beaten

$\frac{1}{2}$ c Brazil nuts, cut in
pieces
 $\frac{1}{2}$ c sugar
 $\frac{3}{4}$ c flour

Dissolve soda in boiling water and pour over dates. When cool, add other ingredients and steam 1 hour. Serve with hot vanilla sauce with maraschino cherries and whipped cream. Yield: 8 servings.

Mrs. Clarence Ropp, Dry Grove Unit

Meats

KÖTT BULLAR (Meat Balls)

1 lb. ground beef and pork	¼ t pepper
1 egg, slightly beaten	1 t salt
1 large onion, chopped	1 T sugar
5 medium cooked potatoes	

Mix all ingredients. When well mixed form into small balls. Fry in shortening, browning first and then cooking more slowly with pan covered. Serve with brown gravy.

These were served over and over again in Sweden and helped add to the 25 pounds I gained while there. They were delicious served with lingonberries (a berry similar to cranberries). Around the holiday season you may be able to find lingonberries in the grocery stores in this area.

Norma Jean Ashbrook, IFYE to Sweden

TURKEY DRESSING

1 loaf of whole wheat bread	1 T kitchen bouquet
3 slices of white bread, diced	¾ c butter
3 stalks of celery diced	2 large onions
1 t baking powder	¾ lb. hamburger
⅛ t thyme	1½ t salt
	⅛ t pepper
	1 qt. water

Fry the onions, celery and hamburger in the butter until slightly browned. Add remaining ingredients, mix lightly in a pan which has been rubbed with a clove of garlic. Add the 1 qt. of water, heat and stuff (loosely) the turkey of 10-12 pounds.

Mrs. Clara Erdman, Yates Unit

Salads

CHRISTMAS TREE SALAD

- | | |
|-----------------------------------|--------------------------------------|
| 1 envelope unflavored gelatin | $\frac{1}{8}$ t salt |
| $\frac{1}{4}$ c cold water | 1 pt. cottage cheese |
| 1 c fruit cocktail syrup | Few drops red or green food coloring |
| $\frac{1}{4}$ c lemon juice | 1 c fruit cocktail |
| $\frac{1}{4}$ t grated lemon rind | |

Soften gelatin in water. Dissolve in heated cocktail syrup. Stir in lemon juice, rind, salt, food coloring. Cool. Add 1 c drained fruit cocktail. Divide among 4 cone shaped paper cups. Place each cone in small glass to hold upright. Chill until firm. Unmold on greens. Top with mayonnaise. Garnish with cottage cheese around the gelatin trees.

Mrs. L. J. Heins, Yates Unit

CHRISTMAS SALAD

- | | |
|-------------------------------|---------------------------|
| 1 pkg. lime gelatin | 1 pkg. strawberry gelatin |
| 3 c hot water | 1 c cream, whipped |
| 1 small can crushed pineapple | 1 3 oz. pkg. cream cheese |

Dissolve lime gelatin in $1\frac{1}{2}$ c hot water. When it begins to set, add one small can crushed pineapple. Spread in a flat pan, 7 x 11 inches, and allow to set. Dissolve the strawberry gelatin in $1\frac{1}{2}$ c hot water. When it starts to set, add the mixture of 1 c cream (whipped) and the cream cheese. Pour the strawberry mixture over the lime mixture. Allow entire gelatin dish to set and then cut and serve in squares on lettuce. Serves 12-15.

Mrs. A. P. Schantz, Lexington Unit
Mrs. Minor Murphy, White Oak Unit

CHRISTMAS SALAD

- | | |
|----------------------------------|---------------------------|
| 1 pkg. orange gelatin | ½ c cream, whipped |
| 1 pkg. lime gelatin | 1 T salad dressing |
| 2 c hot water | 2 3 oz. pkg. cream cheese |
| 1 c cold water | or ½ pt. cottage |
| ½ lb. marshmallows | cheese |
| 1 small can crushed
pineapple | |

Dissolve orange gelatin in 1 c hot water, add marshmallows to melt in mixture. When cool, add pineapple, cream, salad dressing and cheese. Allow to congeal. Combine lime gelatin with 1 c hot water and 1 c cold water and pour over first mixture.

Mrs. W. E. Collier, Randolph Unit

CHRISTMAS SALAD

- | | |
|--------------------------|---------------------|
| 2 pkg. raspberry gelatin | ¼ c heavy cream |
| 1 pkg. lemon gelatin | 1 pkg. cream cheese |
| 2 pkg. lime gelatin | ½ c salad dressing |
| 15 marshmallows | |

Dissolve the 2 packages raspberry gelatin in 2 c hot water. Add 2 cups cold water. Cool until firm in dish it is to remain in. Dissolve marshmallows in 1 c boiling water and let cool. Dissolve lemon gelatin in 1 c boiling water and cool. Mix with dissolved marshmallows. Add cream, cream cheese, and salad dressing. Pour over red gelatin and chill until set. Dissolve lime gelatin in 2 cups hot water. Add 2 cups cold water. Cool. Pour on top of marshmallow mixture, making three layers in all. Cut in squares and serve as a salad or dessert. Yield: 20-25 servings.

Mrs. T. M. Kwasigroh, Randolph Unit

CHRISTMAS UNDER THE SEA SALAD

- | | |
|---------------------|---------------------------|
| 2 pkg. lime gelatin | 2 c diced pears |
| 2 c hot water | 2 t lemon juice |
| 2 c pear juice | 1 c pineapple |
| ⅛ t salt | 1 3 oz. pkg. cream cheese |

Dissolve gelatin in water and pear juice. Add salt. When firm pour $\frac{1}{2}$ of the mixture in pan and allow to congeal. Combine pears, lemon juice, pineapple and cheese. Pour into rest of gelatin mixture which has partially congealed. Whip to blend well. Allow to partially congeal and then pour on top of first layer.

Mrs. Alja Lauher, Blue Mound Unit

COLORFUL CHRISTMAS SALAD

(24 hours)

- | | |
|---------------------------------|--------------------------------------|
| 2 eggs, beaten | 2 c oranges, cut in pieces |
| 2 T lemon juice | 2 c marshmallows, |
| $\frac{1}{4}$ c pineapple juice | quartered |
| 4 T sugar | $\frac{1}{2}$ c canned apricots, cut |
| 2 T butter | in pieces, if desired |
| 2 c white cherries, halved | 1 c cream, whipped |
| 2 c pineapple, cut in
pieces | |

Put eggs in double boiler. Add juices, sugar, beating constantly until thick and smooth. Remove from heat and add butter. Cool. When cool, fold in whipped cream. Add fruit. Turn into mold and place in refrigerator 24 hours. Unmold on lettuce and decorate with red and green maraschino cherries. Serves 6-8.

Mrs. Luther Ward, Bellflower Unit

CHEESE GELATIN SALAD

- | | |
|---------------------------------|--------------------------------|
| 1 pkg. lime gelatin | 1 c mayonnaise |
| 1 pkg. cherry gelatin | 2 pkg. cream cheese |
| 1 can #2 crushed pine-
apple | $\frac{1}{2}$ lb. marshmallows |
| | 1 c cream, whipped |

Dissolve lime gelatin in 1 c hot water and add cut up marshmallows. Add the pineapple and juice. Blend mayonnaise and cheese and add to first mixture. Then fold in whipped cream. Pour into mold and let stand until firm. Dissolve cherry gelatin in 2 cups hot water, cool but not to set. Pour over other mixture and let set. Cut in squares to serve. Serves 14-16.

Mrs. Arthur Benjamin, Old Town Unit

CRANBERRY SALAD

- | | |
|-----------------------------------|----------------------------------|
| 4 c cranberries | 2 c sugar |
| Juice of one #2½ can
pineapple | 1 c grapes, halved and
seeded |
| 3½ c hot water | ½ c chopped nuts |
| 2 T gelatin | 1 c diced pineapple |
| ½ c cold water | |

Cook cranberries in pineapple juice and hot water. Soak gelatin in cold water. Add cranberries and cool. When cold, add grapes and pineapple. Stir well and put in refrigerator to congeal. Allow 24 hours for salad to set. Cut in squares and serve on lettuce topped with mayonnaise or salad dressing.

Mrs. Noble Ferguson, Hudson Unit

CRANBERRY HOLIDAY SALAD

- | | |
|-----------------------|----------------------------------|
| 1 pkg. lemon gelatin | ½ c crushed pineapple |
| 1½ c hot water | 1 c ground, raw cran-
berries |
| ¾ c celery (cut fine) | |
| ½ c nuts | |

Dissolve gelatin in hot water. Cool. Add other ingredients. Pour into ring mold to congeal. Serves 6.

Mrs. Robert C. Rengel, Dry Grove Unit

CRANBERRY SALAD

- | | |
|--|-----------------------------------|
| 1 pkg. orange gelatin | ¾ c drained, crushed
pineapple |
| 1 pkg. lemon gelatin | ½ c chopped English
walnuts |
| 2½ c boiling water | |
| 2 c fresh cranberry sauce
or can whole cran-
berry sauce | |

Dissolve gelatin in boiling water and cool. Break up cranberry sauce with a fork and add to gelatin. Add pineapple and nuts. Chill until firm in 1½ quart mold. Makes 10-12 servings.

Mrs. Frank D. Becker, Dale Unit

CRANBERRY SALAD

- | | |
|-----------------------------------|-----------------------------------|
| 1 pkg. lemon gelatin | 1 c nut meats, ground |
| Grated rind and pulp of
orange | 1 can strained cranberry
sauce |
| 1 c diced celery | 1½ c boiling water |

Dissolve gelatin in 1½ cups boiling water. Add the can of strained cranberry sauce and stir until the sauce is all dissolved. Grind pulp of orange and nut meats. When gelatin begins to thicken add 1 c of diced celery, orange rind and ground orange pulp and nut meats.

Mrs. Ray Brady, Yates Unit

RED TOP SALAD

- | | |
|--|--------------------------|
| 1 pkg. lemon gelatin | ½ c cream cheese |
| 2 c hot water | 1 c cream, whipped |
| 1 lb. marshmallows | ½ c salad dressing |
| 1 #2 can crushed pine-
apple, drained | 2 pkg. raspberry gelatin |
| | 4 c hot water |

Dissolve lemon gelatin in the hot water. Add marshmallows and stir until mostly dissolved. Chill until mixture starts to thicken, then whip until light. Mix pineapple, cheese, salad dressing and whipped cream and add to the whipped gelatin mixture. Pour into shallow pan and let stand until set. Dissolve raspberry gelatin in the hot water and when cool pour over the first layer. Stand until firm and cut in squares.

Zelda C. Anthony, Dry Grove Unit

PINEAPPLE CHEESE SALAD

- | | |
|--|-------------------------------------|
| 1 T (1 envelope unflavored
gelatin) | 2 T mayonnaise or salad
dressing |
| ½ c cold water | ½ c chopped maraschino
cherries |
| 1 c heavy cream | ½ c drained crushed pine-
apple |
| ½ c sugar | |
| 1 3 oz. pkg. cream cheese | |

Soften gelatin in cold water; dissolve over hot water. Cool. Whip cream and add sugar, cream cheese and mayonnaise. Add the gelatin.

Fold in fruits. Pour into 6 oiled individual molds and chill. Unmold on lettuce leaf. Top each with maraschino cherry. Serves 6.

Mrs. Stover Dameron, Money Creek Unit

POINSETTIA SALAD

- | | |
|---|------------------------------|
| ¼ c sugar | 1 t red food coloring |
| 1 c water | ¼ c sour cream |
| ½ c red cinnamon candies | 8 drops yellow food coloring |
| 4 apples, pared, cored and cut in eighths | 2 t grated orange peel |
| | Lettuce |

Combine sugar, water and red candies. Cook until candies are dissolved. Place the apples in syrup. Cook until the apples are tender. Add the red coloring until desired color. Cool apples in syrup. Drain. Place lettuce leaf on each salad plate. On top arrange apple sections to resemble a poinsettia blossom. Blend the sour cream and yellow coloring. Place some in center of each flower, sprinkle with orange peel. Makes 6 servings.

Mrs. Leonard Barnard, Money Creek Unit

CHRISTMAS SALAD

- | | |
|-----------------------------|-------------------------------|
| 2 pkg. lemon gelatin | 2 3 oz. pkg. cream cheese |
| 1 pkg. raspberry gelatin | 1 c chopped nuts |
| 6 c hot water | Few drops green food coloring |
| 1 c fruit cocktail, drained | |

Mix 1 pkg. lemon gelatin, 2 c hot water and ½ c fruit cocktail. Color with few drops of green coloring. Allow to congeal. Mix 1 pkg. lemon gelatin, 2 c hot water. Cool. Add cream cheese. When it begins to congeal; whip mixture and add nuts. Allow to congeal. Mix raspberry gelatin, 2 c hot water and ½ c fruit cocktail. When firm cut in squares and serve on salad plates.

Mrs. E. N. Lemons, Danvers Unit

JULES CRANBERRY SALAD

- | | |
|--|-----------------------|
| 1 can whole cranberries | 1 c chopped nuts |
| 1 1/4 c sour cream | 1 pkg. cherry gelatin |
| 1 medium can pineapple,
cut small and drained | 1/8 t salt |

Mix gelatin as directions on package. (You can use juice of pineapple instead of water.) When cool, add all the above ingredients. Mix well. Pour into small or large containers. Put in refrigerator overnight.

Mrs. Julia Haffner, Twin City Unit

GINGER ALE FRUIT MOLD

- | | |
|-----------------------------------|---|
| 1 1/2 envelope unflavored gelatin | 1/2 c seedless grapes |
| 1/4 c cold water | 1/2 c pineapple chunks |
| 1/2 c hot pineapple juice | 1/2 c chopped apples |
| 1/4 c lemon juice | 1/4 c maraschino cherries |
| 2 T sugar | 2 T chopped candied
ginger (May be
omitted and 1/2 c
nuts added) |
| 1/8 t salt | |
| 1 c ginger ale | |

Soften gelatin in cold water, dissolve in pineapple juice. Add lemon juice, sugar, salt, and ginger ale. Chill until mixture begins to congeal. Fold in fruits. Pour into 1 1/2 qt. mold or 8 individual molds. Chill. Unmold on bed of lettuce. Serve with salad dressing. Serves 8.

Mrs. Leslie Bicknell, Dale Unit

CRANBERRY SALAD

- | | |
|--------------------------|-----------------------------------|
| 1 lb. ground cranberries | 2 pkg. lemon gelatin |
| 1 1/2 c sugar | 1 c hot water |
| Juice of 2 oranges | 1 c pineapple juice |
| Grated rind of 2 oranges | 2 c crushed pineapple,
drained |

Combine cranberries, sugar and orange juice and rind. Let stand 1 hour. Combine gelatin, water, juice and pineapple and allow to partially congeal. Combine with cranberry mixture.

Mrs. Claire Builta, West-Empire Unit

